

annual index ❖ 29 great weeknight recipes ❖ best canned chicken broths

JANUARY 2003 NO. 55

C^{fine} Cooking

FOR PEOPLE WHO LOVE TO COOK

mediterranean
chicken
do-ahead dinner menu

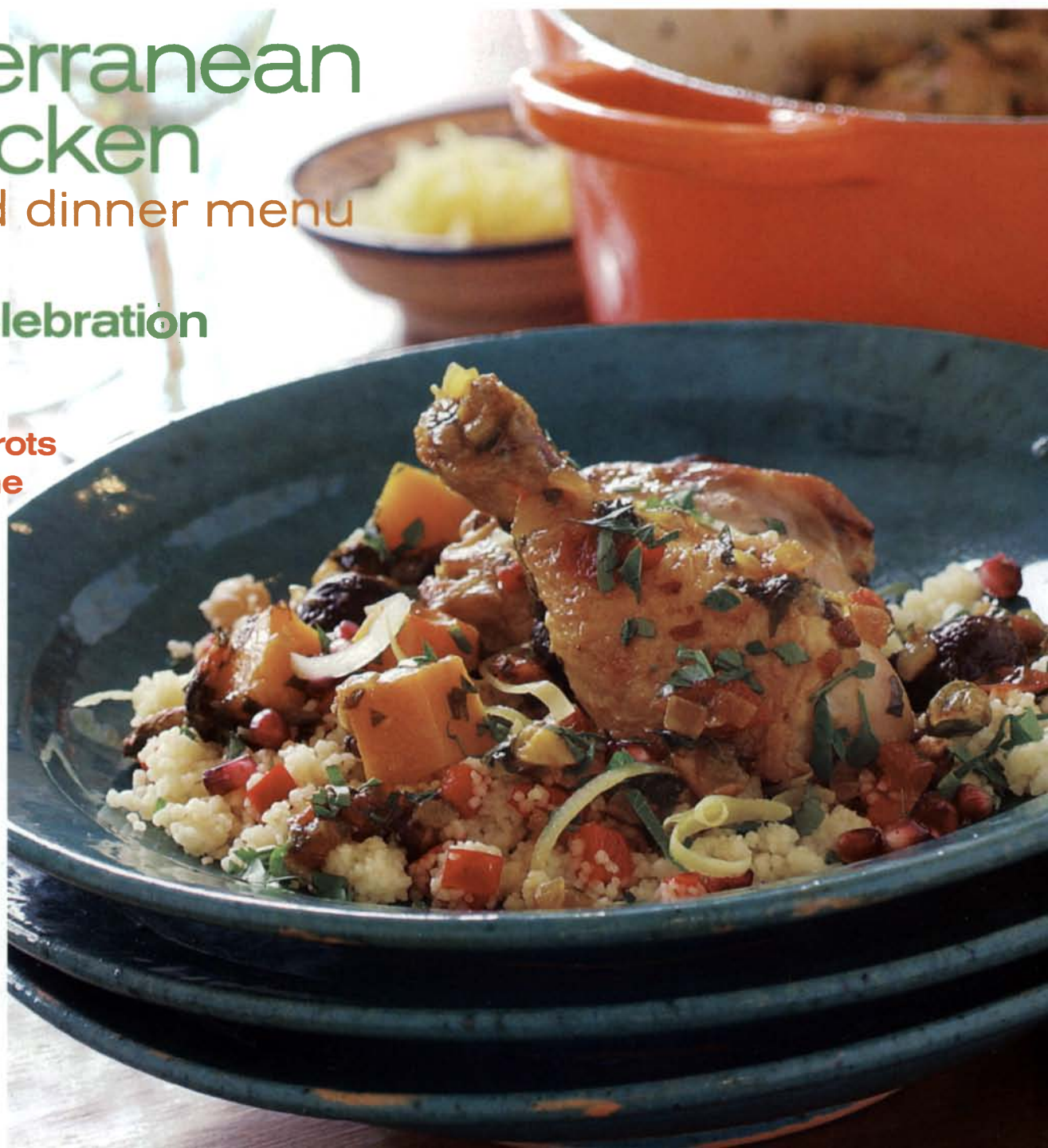
a holiday celebration

prime rib
potato gratin
glazed carrots
chocolate terrine

omelets

cooking with
fresh
ginger

pineapple
desserts



www.finecooking.com

\$5.95 CAN \$6.95





WHILE OTHERS SCoured THE GLOBE
FOR SILVER AND GOLD, CROSSE & BLACKWELL
WENT AFTER BETTER HORSERADISH.

Since 1706, Crosse & Blackwell® has traveled to every corner of the world to find the robust flavors of our sauces, chutneys, and fruit spreads. And when they inspire contemporary dishes like Shrimp and Avocado Cocktail, we think you'll agree it's been worth the trip.

For a feast of ideas and recipes like the one above, visit BestDressedMeals.com.



FEED YOUR CREATIVITY AT BESTDRESSEDMEALS.COM
READER SERVICE NO. 137



Grown in Italy, Produced in Italy, Loved Worldwide.

To find Colavita retailers near you, click on our new product locator at www.colavita.com

READER SERVICE NO. 74

fine Cooking®

DECEMBER 2002 / JANUARY 2003 ISSUE 55

recipe foldout

98C Quick & Delicious

Weeknight rescues



98C



60

26



up front

- 6 Index
Recipes, ingredients, techniques, and tools
- 8 Menus
Entertaining for a crowd or a couple
- 10 Letters
- 14 Contributors
- 16 In Season
Lemons & limes
- 20 Equipment
Kitchen shears
- 24 Q&A
- 26 Enjoying Wine
Gift bottles for every budget
- 30 World Cuisines
Versatile crêpes from the French Alps
- 34 Great Finds
Cookbooks; super-sharp knives; porcini powder



34



The Taunton Press
Inspiration for hands-on living™

visit our web site: www.finecooking.com



features

- 42 **COVER STORY: DINNER WITH FRIENDS**
Mediterranean Make-Ahead Menu
 Braised chicken takes center stage in a stress-free menu
 by Arlene Jacobs
- 47 **Roasted Prime Rib for the Holidays**
 For the best roast beef, splurge on a high-quality standing rib roast and season it well before roasting
 by Bruce Aidells
- 50 **Golden Russet Potato Gratin**
 Chicken broth—instead of cream—makes a lighter-style potato gratin with a flavor boost from browned onions
 by Michael Louchen
- 52 **Glazing Carrots for Simple Sides**
 This classic technique works best with complementary flavorings that won't mask the root's delicate sweetness
 by Tasha Prysli
- 56 **CHEF VS. CHEF**
A Sweet Challenge
 Good things happen when two pastry chefs tinker with chocolate, cherries, almonds, and coffee
 by Maryellen Driscoll
- 60 **Cooking with Fresh Ginger**
 Add tangy freshness, light spiciness, and mellow sweetness to your everyday dishes
 by Eva Katz
- 66 **Omelets for Dinner**
 One simple technique and a few savory fillings make a fast, delicious supper
 by Kay Baumhefner
- 70 **Pineapple Desserts Brighten Winter**
 The sweet-tangy flavors of fresh and roasted pineapple add pizzazz to a tart, shortcakes, snack cake, and more
 by Flo Braker

in the back

- 76 From Our Test Kitchen
- ❖ Tasting panel: canned chicken broths
 - ❖ The freshest eggs
 - ❖ Using an instant-read thermometer
 - ❖ Peeling pineapple
- 86
- 86 Where To Buy It
- 88 2002 Recipe Index
- 96 Advertiser Index
- 98 Nutrition Information



back cover

Artisan Foods
 Velvety truffles

- ◆ Quick (under 45 minutes)
- ◆ Make ahead
- ◆ Vegetarian
- ◆ Baking



80 *Crisp Panko Chicken Cutlets with Tonkatsu Sauce*

tools

- Citrus presses, 82; sources, 86
- Gratin dishes, sources, 86
- Heatproof spatulas, 66; sources, 86
- Instant-read thermometers, calibrating, 77; standard vs. digital, 77; using, 48, 77
- Kitchen shears, choosing, 20; using, 22
- MAC knives, 34
- Microplane graters, using, 16, 63; sources, 86
- Omelet pans, 66; sources, 86
- Sieve, pour off, 34
- Springform pans, sources, 86
- Zyliss food chopper, 34

recipes

Cover Recipe

- ◆ Braised Mediterranean Chicken, 44

Meat, Poultry, Fish & Shellfish

- ◆ Braised Mediterranean Chicken, 44
- ◆ Crisp Panko Chicken Cutlets, 80
- ◆ Dry-Rubbed Standing Rib Roast, 49
- ◆ Pan-Seared Crusted Salmon with Cherry Tomato & Ginger Sauce, 64
- ◆ Sautéed Cumin Pork Chops with Pears, 98C
- ◆ Spiced Fish Fillets with Lemon Butter Sauce, 98C
- ◆ Stir-Fried Orange Beef & Snow Peas, 98C
- ◆ Turkey Cutlets with Mustard Cream Sauce, 98C

Pasta & Rice

- ◆ Fettuccine with Chicken, Goat Cheese & Spinach, 98C

Salads

- ◆◆ Romaine Salad with Hearts of Palm & Orange-Honey Vinaigrette, 44

Eggs

- ◆ Asparagus Omelet, 68
- ◆ Basic Omelet, 66
- ◆ Chive & Gruyère Omelet, 69
- ◆ Mexican Omelet, 69
- ◆ Potato & Bacon Omelet, 68
- ◆ Sautéed Mushroom Omelet, 68
- ◆ Smoked Salmon Omelet, 69
- ◆ Tomato & Mozzarella Omelet, 69

Appetizers

- ◆ Matafans with Fresh Herbs, Sour Cream & Bacon, 31
- ◆◆ Savory Vegetable Pancakes, 98C
- ◆◆ Zesty Lemon Olives, 18

Side Dishes

- ◆◆ Classic Glazed Carrots, 53
- ◆◆ Couscous with Chickpeas & Pistachios, 45
- ◆◆ Couscous with Ginger, Orange, Almond & Herbs, 64
- ◆◆ Ginger-Glazed Carrots, 55
- ◆ Glazed Carrots & Shallots with Thyme, 54
- ◆◆ Glazed Carrots with Marsala, 54

- ◆ Golden Russet Potato Gratin, 51
- ◆◆ Maple-Glazed Carrots, 54
- ◆◆ Roasted Winter Vegetables with a Maple-Ginger Glaze, 63
- ◆◆ Warm Cannellini Bean Salad, 98C

Soups

- ◆ Purée of Sweet Potato & Ginger Soup with Apple-Mint Raita, 62

Sauces, Condiments, Seasonings & Toppings

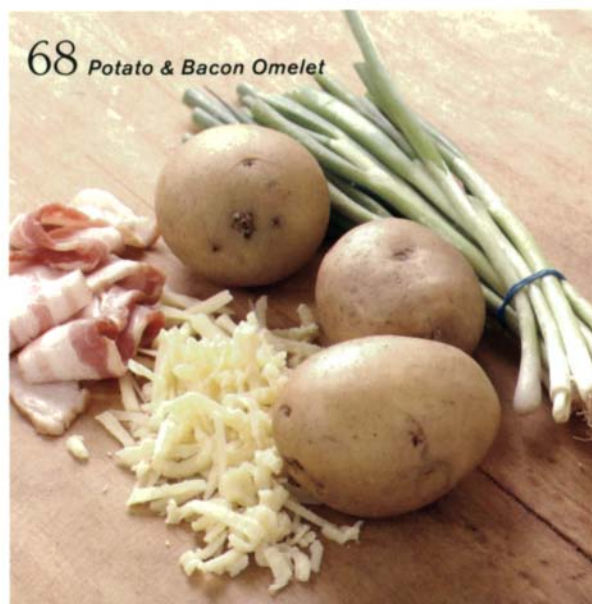
- ◆◆ Savory Lemon Garnish, 46
- ◆◆ Tonkatsu Sauce, 80

Desserts, Cakes & Pastry

- ◆◆ Almond Brittle, 58
- ◆◆ Chocolate Terrine with Whipped Cream & Almond Brittle, 57
- ◆◆ Crisp Pear Strudel, 46
- ◆◆ Ginger Ice Cream, 65
- ◆◆ Individual Cinnamon Coffee Cakes with Chocolate-Cherry-Almond Swirl, 58
- ◆◆ Pineapple "Carpaccio" with Mint Tea Syrup, 71
- ◆◆ Pineapple Crumble Snack Cake, 74
- ◆◆ Roasted Pineapple, 72
- ◆◆ Roasted Pineapple & Coconut Shortcakes, 73
- ◆◆ Roasted Pineapple Tart, 70
- ◆◆ Warm Apple Compote with Vanilla Cream, 98C

techniques & ingredients

- Avocados, keeping green, 38
- Beef, dry-aging, 48; wet-aging, 49; USDA grades, 48, 82
- Brioche dough, handling, 58
- Butter, substituting for shortening in baking, 24
- Carrots, choosing, 52; cutting, 57; glazing, 52-53
- Chicken broth, canned, rated, 84
- Chocolate, storing, 24
- Dried cherries, 78; sources, 86
- Eggs, choosing, 66, 76; packing dates, 76
- Ginger, choosing, 61; grating, 63; infusing, 62; mincing, 63; peeling, 61; slicing, 62
- Lemons & limes, choosing & storing, 18; plants, 18, 86; using, 16-18; zesting & juicing, 16
- Onion slices, crisping, 44
- Panko, 80; sources, 86
- Pasta, traditional, 34
- Phyllo, handling, 46
- Pineapple, choosing, 70-72; juice, canned vs. fresh in marinades, 12; pairing with other flavors, 72; peeling & coring, 78; roasting, 73; using fresh, 75; using roasted, 73
- Pomegranates, seeding, 76-77
- Porcini powder, 34
- Prime rib, carving, 49; choosing, 47-48; judging doneness, 47; resting, 49; roasting, 49
- Root vegetables, starting in cold or boiling water, 24
- Potatoes, for gratins, 50
- Omelets, making, 66-67; filling, 66
- White chocolate, melting for drizzling, 12



68 *Potato & Bacon Omelet*



The gift that's always
in good taste!

Olivas de Oro

Estate Grown
Organic
Extra Virgin
California Olive Oil



www.olivasdeoro.com Ph: (866) 556-5483

READER SERVICE NO. 154

"Simply delicious handmade Petits Fours" - Zagat Marketplace Survey



Shipped Fresh Nationwide
CALL 1 (800)-4-HEAVEN
Visa & Mastercard accepted

Divine Delights, Inc.
24 Digital Dr. #10 Novato, CA 94949
www.divinedelights.com

READER SERVICE NO. 136



Ball Whisks

Available at Williams Sonoma
US Patent US 6,264,356 B1 US D44,315 S



You
will never
go back.

WMF/USA 800-999-6347 www.wmf-usa.com

READER SERVICE NO. 181

the SENSible gift...

nothing awakens
the senses like the
taste and aroma of
fresh ground
coffee.

the Solis Maestro[®]
burr grinder with
Swiss precision,
the perfect grind

from fine
to coarse
and all
points
between.



www.espressopeople.com / 888-280-8584

offer code: SCMG1 for coffee and gift wrap

espresso machines / coffee grinders / coffee makers / accessories / free shipping

READER SERVICE NO. 155

Entertaining for a crowd or a couple

This time of year, you're likely to need menu ideas for a wide range of occasions—from a grand holiday celebration to a simple but delicious dinner for overnight guests. For inspiration, take a look at the four menu ideas we've listed here—and the delicious Mediterranean-inspired menu on p. 42. To make things easy on yourself, remember that many desserts and other dishes, too, can be made a day ahead (see our index on p. 6).

Easy Winter Warm-Up

Turkey Cutlets with Mustard Cream Sauce, p. 98C

Roasted Winter Vegetables with a Maple-Ginger Glaze, p. 63

Roasted Pineapple with Vanilla Ice Cream, p. 73

To get this meal going, cut up your vegetables while the oven heats. As they finish roasting, sauté the turkey cutlets and make the pan sauce. Use the hot oven to roast the pineapple while you're eating (or roast it ahead and rewarm it spread on a baking sheet).

Vegetarian Dinner for One, Two, or More

Sautéed Mushroom Omelets, p. 68

Romaine Salad with Hearts of Palm & Orange-Honey Vinaigrette, p. 44

Warm Apple Compote with Vanilla Cream, p. 98C

You can make this easy menu for yourself or a crowd. If you like, make a half recipe of the apple compote. Put together as many salads as you need and save the extra dressing to drizzle on fish or use in another salad.

Holiday Celebration

Spice-Rubbed Prime Rib, p. 49

Golden Russet Potato Gratin, p. 51

Glazed Carrots & Shallots with Thyme, p. 54

Chocolate Terrine with Whipped Cream & Almond Brittle, p. 57

Be sure to order your prime rib a few days ahead—and pick up a nice bottle or two of Cabernet or Merlot (for recommendations, see p. 49). You'll also want to make the gorgeous chocolate terrine the day before. The potato gratin and glazed carrots are best prepared not too far in advance. And don't forget to sharpen your carving knife.

Vacation Week Get-Together

Zesty Lemon Olives, p. 18

Pan-Seared Crusted Salmon with Cherry-Tomato Ginger Sauce, p. 64

Couscous with Ginger, Orange, Almond & Herbs, p. 64

Crisp Pear Strudel, p. 46

The subtle spiciness of fresh ginger is actually in the background of three of these recipes, yet they work together beautifully. Make a batch of the olives ahead to serve at any impromptu gathering; the rest of the menu is straightforward enough for casual entertaining.

^{fine}Cooking

EDITOR-IN-CHIEF
Martha Holmberg

EXECUTIVE EDITOR ART DIRECTOR
Susie Middleton Steve Hunter

MANAGING EDITOR
Sarah Jay

SENIOR EDITOR
Amy Albert

TEST KITCHEN MANAGER/RECIPE EDITOR

Jennifer Armentrout

ASSISTANT EDITOR

Tony Rosenfeld

EDITOR AT LARGE

Maryellen Driscoll

SENIOR COPY/PRODUCTION EDITOR

Li Agen

ASSOCIATE ART DIRECTOR

Annie Giammattei

EDITORIAL ASSISTANT

Kim Landi

TEST KITCHEN INTERN

Rob Gavel

CONTRIBUTING EDITORS

**Shirley O. Corriher,
Abigail Johnson Dodge, Tim Gaiser,
James Peterson, Molly Stevens**

PUBLISHER
Sarah Roman

SENIOR NATIONAL ACCOUNT MANAGER

Joel Burger

NATIONAL ACCOUNT MANAGER

Laura Haddad Rose

ACCOUNT MANAGER

Lisa O'Connor

ADVERTISING SECRETARY

Christina Kryzanski

Fine Cooking: (ISSN: 1072-5121) is published bimonthly, with a special seventh issue in the winter, by The Taunton Press, Inc., Newtown, CT 06470-5506. Telephone (203) 426-8171. Periodicals postage paid at Newtown, CT 06470 and at additional mailing offices. GST paid registration # 123210981. U.S. distribution by Curtis Circulation Company, 730 River Road, New Milford, NJ 07646-3048 and Eastern News Distributors, Inc., One Media Way, 12406 Route 250, Milan, OH 44846-9705.

Subscription Rates: U.S. and Canada, \$29.95 for one year, \$49.95 for two years, \$69.95 for three years (GST included, payable in U.S. funds). Outside the U.S./Canada: \$36 for one year, \$62 for two years, \$88 for three years (payable in U.S. funds). Single copy, \$5.95. Single copy outside the U.S., \$6.95.

Postmaster: Send address changes to *Fine Cooking*, The Taunton Press, Inc., 63 South Main St., P.O. Box 5506, Newtown, CT 06470-5506.

Printed in the USA.

HOW TO CONTACT US:

Fine Cooking

The Taunton Press, 63 S. Main St., P.O. Box 5506,
Newtown, CT 06470-5506 (203) 426-8171
www.finecooking.com

Editorial:

To contribute an article, give a tip, or ask a question, contact *Fine Cooking* at the address above or:

Call: (800) 283-7252, ext. 454
Fax: (203) 426-3434
E-mail: fc@taunton.com

Customer Service:

For subscription inquiries, you can:

- Visit our subscriber service section at:
www.finecooking.com
 - E-mail us: fcservice@taunton.com
 - Call our customer support center:
 - To report an address change, inquire about an order, or solve a problem, call:
(800) 477-8727
 - To subscribe, purchase back issues, books or videos, or give a gift, call:
(800) 888-8286
-

Advertising:

To find out about advertising:

Call: (800) 283-7252, ext. 829
E-mail: fcads@taunton.com

Member Audit
Bureau of Circulation



Retail:

If you'd like to carry *Fine Cooking* in your store, call the Taunton Trade Company at:

(800) 283-7252, ext. 329

Mailing List:

Occasionally we make our subscribers' names and addresses available to responsible companies whose products or services we feel may be of some interest to you. Most of our subscribers find this to be a helpful way to learn about useful resources and services. If you don't want us to share your name with other companies, please contact our Customer Service Department at:

(800) 477-8727

The Taunton Guarantee:

If at any time you're not completely satisfied with *Fine Cooking*, you can cancel your subscription and receive a full and immediate refund of the entire subscription price. No questions asked.

Copyright 2003 by The Taunton Press, Inc. No reproduction without permission of The Taunton Press, Inc.

MONIN
GOURMET FLAVORINGS

Put some **MAGIC**
in your **FLUTE!**

Rose Champagne

7 oz. champagne
1/4 oz. MONIN Rose
Rose bud or strawberry
for garnish.

Gourmet Flavorings for Cocktails, Coffees, Hand Made Sodas, Teas, Lemonades, Sauces, Desserts

www.moninathome.com

READER SERVICE NO. 126

Maine Potato Gourmet Samplers

- 3 unusual varieties in each 10-lb. sampler
- Certified organic
- Gift-boxed
- Free recipe booklet

FREE
32-page catalog

WoodPrairie Farm
4981 Kinney Road • Bridgewater, Maine 04735
800-829-9765 • www.woodprairie.com

READER SERVICE NO. 151

White Cloud Coffee

Order 3 - 12oz. coffees
& receive the 4th
as a gift from us!

Join us online at www.whitecloudcoffee.com
or contact us at 1-800-627-0309
Offer good for online and phone orders only. Limit one offer per customer.

Fabulous Fresh Roasted Coffee

READER SERVICE NO. 125

L'Academie de Cuisine
THE ACADEMY OF CULINARY AND PASTRY ARTS

Washington DC's premier culinary school offers professional Culinary Career Training, Pastry Arts and Continuing Education Programs. Accredited. Financial aid available, if qualified.

admissions: (301)670-8670 or (800)664-CHEF
web site: www.lacademie.com
e-mail: info@lacademie.com

16006 Industrial Drive, Gaithersburg, MD 20877

READER SERVICE NO. 180

from the editor

STOCKING OUR "LITTLE BLACK BOOK" WITH GREAT SOURCES

At *Fine Cooking*, we believe that you don't need specialized equipment or exotic ingredients to make interesting, delicious food. We make a pretty big effort to ensure that the majority of our recipes don't require a trip to the gourmet store. That said, we do sometimes call for tools or ingredients that may not be sold at everyone's neighborhood grocery, and often our authors will recommend a particular brand of product to use in their recipes. We also know that most avid cooks are always on the lookout for products that help them cook better, smarter, or more deliciously.

So when we do reference a specific item in a recipe, we try to give a mail-order source for it, either right there in the article, or more likely in our department called Where to Buy It (p. 86). In many cases, the item is available from several sources; we don't list them all, of course, but rather we list

one or two sources from which we've ordered successfully. We also try to "rotate" through different vendors—some are our advertisers, many are not—to give our readers exposure to a wide range of sources.

If you know of unusual, reliable mail-order sources for high-quality ingredients and equipment, we'd love for you to share them with us so we can share them with all our readers. The more names in our culinary rolodexes, the more conveniently we can make our delicious discoveries.

—Martha Holmberg, editor in chief

Enjoying Ruth's pasta year-round

I just wanted to say how much I love the changes you've been making. I especially want to say that I love the new Menus section, since figuring out what to serve that doesn't take as much time as the main course is the hardest part for me.

I have a comment about Ruth Lively's Pasta with Toma-

toes, Gorgonzola & Basil (*Fine Cooking* #52, p. 16.) I do something similar, using goat cheese or Brie instead of the Gorgonzola. I've even resorted to (*gasp!*) canned stewed tomatoes in the winter, and they make an acceptable substitute—but it's best with hot-from-the-sun ones!

—J.J., via e-mail

Rösti the true Swiss way

Even though Martha Holmberg's article on rösti (*Fine Cook-*



The Taunton Press
Inspiration for hands-on living™

INDEPENDENT PUBLISHERS SINCE 1975

TAUNTON, INC.

Founders, Paul and Jan Roman

THE TAUNTON PRESS

President & CEO John Lively
 Chief of Operations Thomas Luxeder
 Finance Director Timothy Rahr
 Publisher, Magazines Jon Miller
 Publisher, Magazines Sarah Roman
 Publisher, Books James Childs
 Editorial Director Marc Vassallo
 Creative Director Susan Edelman
 Marketing Director Parra Vaughn
 Human Resources Director Carol Marotti
 Controller Wayne Reynolds
 Technology Services Director Edward Kingston
 Promotion Director Steven Turk
 Fulfillment Director Patricia Williamson
 Associate Ad Sales Director Jeff Dwight

TAUNTON TRADE COMPANY

President, Jan Roman

TAUNTON DIRECT

Circulation Director, Ned Bixler

TAUNTON NEW MEDIA

Director, Suzanne Roman

THE TAUNTON STAFF

Books: *Marketing:* Allison Hollett, Audrey Locorotondo. *Editorial:* Maria Taylor, Robyn Airken, Helen Albert, Peter Chapman, Carolyn Mandarano, Jennifer Renjilian Morris, David Palmer, Jennifer Peters, Amy Reilly, Timothy Snyder, Marilyn Zelinski. *Art:* Paula Schlosser, Joanne Bisson, Nancy Boudreau, Wendi Mijal, Lynne Phillips, Carol Singer, Rosalind Wanke. *Manufacturing:* Thomas Greco, Michael Gyulay.

Business Office: Holly Smith, Gayle Hammond. *Legal:* Carolyn Kovalesski. *Magazine Print Production:* Philip Van Kirk, Nicole Anastas.

Distribution: Paul Seipold, Aaron Lund, Sergio Colon, Leanne Dion, Deborah Greene, Linnea Ingram, Jennifer Licursi, Frederick Monnes, Raymond Passaro, Alice Saxton.

Finance/Accounting: *Finance:* Kathy Worth, Andrea Henchcliffe, Susan Hochreiter, David Pond. *Accounting:* Patrick Lamontagne, John Vaccino, Irene Arfaras, Lydia Krikorian, Elaine Yamin, Carol Diehm, Margaret Bafundo, Dorothy Blasko, Susan Burke, James Post, Lorraine Parsons, Priscilla Wakeman.

Fulfillment: Diane Goulart. *Client Services:* Jodi Klein, Nancy Knorr, Donna Capalbo, Renee Pagelson. *Customer Service:* Ellen Grassi, Bonnie Beardsley, Katherine Clarke, Alfred Dreher, Monica Duhancik, Summerlily Gajdosik, Margaret Hicock, Barbara Lowe, Eileen McNulty, Patricia Parks, Deana Parket, Patricia Pineau, Marylou Thompson. *Data Entry:* Melissa Dugan, Anne Champlin, Madelaine Frengs, Debra Sennefelder, Andrea Shorrock, Betty Stepney.

Human Resources: Linda Ballerini, Christine Lincoln, Dawn Ussety.

Information Technology Services: Applications

Development: Leslie Kern, Marjorie Omaljev, Roger Seliga, Heidi Waldkirch, Carole Ando, Gabriel Dunn, Kathy Martin, Robert Nielsen, Linda Reddington, Lawrence Sullivan, Cynthia Zibelin. *Desktop and Network Support:* Kenneth Jones, Michael Colonari, Michael Lewis, Jay Ligouri, Joseph Manganello.

Marketing: Renu Aldrich, Nancy Crider, Dominique Hoefling, Deborah Johnston, Ellen Williams Kracht, Karen Lutjen, Christine Rosato, Mary Lou von der Lancken.

Operations: Joseph Morits, Jeannette Pascal, Dorothy Simpson, Suzanne Sylvester, Ward Willis. *T Room:* Michael Louchen, Geraldine Benno, Anna Pendergast, Norma-Jean Taylor. *Maintenance:* Susan Nerich, Alvin Jack, Lincoln Peters.

Promotion: William Brady, Mary Beth Cleary, Maria LaPiana, Sandra Motyka, William Sims, Donald Torrey.

Promotion Print Production: Diane Flanagan, John Cavallaro.

Taunton Creative and Editorial: Robert Goodfellow, Sarah Opdahl, Pamela Winn. *Photography:* Scott Phillips. *Prepress:* Deborah Cooper, Richard Booth, William Bivona, David Blasko, James Chappuis, Brian Leavitt, Chansam Thammavongsa. *Advertising Production:* Laura Bergeron, John Garofalo, Steven Molnar, Patricia Petro, Kathryn Simonds, Martha Stammer. *Editorial:* Steven Aitken.

Taunton Direct: Nancy Clark, Eileen Sheehan, Jeanne Todaro.

Taunton New Media: Jodie Delohery, Philip Allard, Christopher Casey, Mark Coleman, Ruth Dobseavage, Kathryn Dolson, Gary Junken, Timothy Murphy, Rita Scanlan.

Taunton Trade Company: Susan Shaw, *Director:* John Bacigalupi, Trina Bayles, Diana Mackey, Paul McGahren, Eve Pison, Elizabeth Quintiliano. *Single Copy Sales:* Mark Stiekman, Valerie Droukas.

TAUNTON MAGAZINES

Fine Woodworking
Fine Homebuilding
Threads
Fine Gardening
Fine Cooking

Our magazines are for people who are passionate about their pursuits. Written by practicing experts in the field, Taunton Press magazines provide authentic, reliable information supported by instructive and inspiring visuals.

TAUNTON BOOKS

Our books are filled with in-depth information and creative ideas from the finest authors in their fields. Whether you're practicing a craft or engaged in the creation of your home, Taunton books will inspire you to discover new levels of accomplishment.

WWW.TAUNTON.COM

Our website is a place where you can discover more about the interests you enjoy, converse with fellow enthusiasts, shop at our convenient on-line store or contact customer service.

EMPLOYMENT INFORMATION

To inquire about career opportunities, please e-mail us at tauntonjobs@taunton.com or visit our website www.taunton.com. You may also write to The Taunton Press, Human Resources, 63 S. Main St., Box 5506, Newtown, CT 06470.

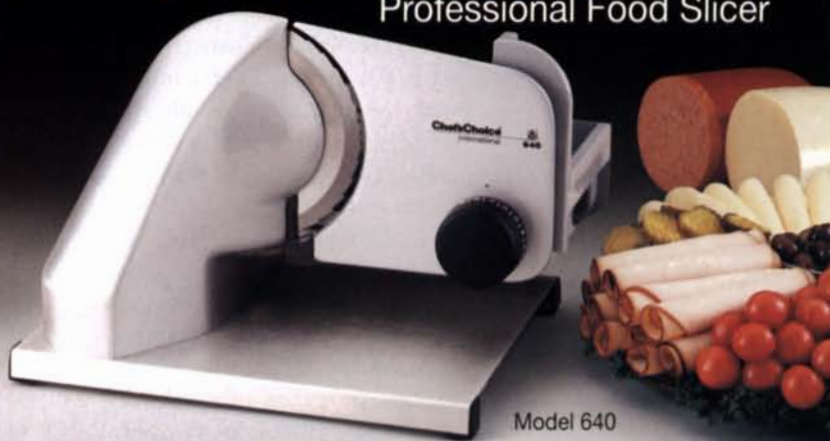
CUSTOMER SERVICE

We are here to answer any questions you might have and to help you order our magazines, books and videos. Just call us toll-free at **1-800-888-8286**.

The Taunton Press, Inc., Taunton Direct, Inc., Taunton Trade Company, Inc., and Taunton New Media, Inc., are all subsidiaries of Taunton, Inc.

ChefsChoice®

Professional Food Slicer



Model 640

Professional Food Slicing At Home!

- Rugged metal construction
- Precision thickness control
- Powerful, whisper quiet motor
- Versatile stainless blade slices meat, cheese, bread, vegetables, fruit and more
- Larger food carriage capacity
- New easy to clean cantilever design
- Holds any size serving tray

For the retailer nearest you, call:

EdgeCraft
(800)342-3255
www.chefschoice.com

©2001 EdgeCraft Corp. 825 Southwood Rd. Avondale, PA 19311

READER SERVICE NO. 167

Cutlery and More™



Status: **IN STOCK!**

www.cutleryandmore.com

Add To Cart

READER SERVICE NO. 152

ing #48, p. 50) was interesting and informative, I beg to differ with her on one major point: No rösti I ever had anywhere (I grew up in Switzerland) was made with raw potatoes. We always start out making boiled potatoes called Geschwellte Kartoffeln, cooking extras for rösti later.

Cooking method: Peel and coarsely grate cooked, cold potatoes. Sauté chopped onions in vegetable oil until they start to turn golden. Mix in the potatoes, season generously with salt plus a few shakes of pepper. Heat this mixture thoroughly and then shape into a flat-topped cake. Weigh it down with a lid or plate until the bottom of the rösti is golden brown. Set a serving dish upside down over the rösti and invert to serve.

Thank you for a truly fine magazine which I inhale from first to last page. I've used many of your recipes for my clients.

—Christa Balk, personal chef,
Sammamish, Washington

Our heirloom recipe beats your brownies

Greg Case may have had to evoke his childhood memories of Girl Scout cookies to develop his recipe for Peppermint Brownies (*Fine Cooking* #52, p. 48), but some of us left childhood with a recipe in hand.

When I left my parents' Portland, Oregon, home thirty years ago, this recipe for Chocolate Mint Squares was one of the handful that I copied from my mother's recipe book. My son requests them in lieu of a birthday cake, and our extended family in New York now expects them when I'm asked to bring the dessert to a family dinner. The generational transfer continued this spring when my son, who is away at school, asked for the recipe so he could cheer up some friends.

To be fair, we made a batch of Mr. Case's brownies. The experts in my house declared his "pretty good" but not as good as our original.

Libby's Chocolate Mint Squares

Grease a 9-inch-square pan and heat the oven to 350°F. Melt 2 ounces unsweetened chocolate and ½ cup butter together over a water bath. Beat 2 eggs and 1 cup sugar together and stir them into the chocolate mixture. Stir in ¼ teaspoon peppermint extract, ½ cup sifted flour, and a dash of salt. Scrape into the pan and bake for 20 to 30 minutes.

For the frosting, beat together 2 tablespoons soft butter, 1 cup confectioners' sugar, ¾ teaspoon peppermint extract, and 1 tablespoon cream (or milk). Spread over the brownies.

Melt 1 ounce unsweetened chocolate with 1 tablespoon butter. Drizzle over frosting.

—Anna Levin,
New York, New York

Editors' note: We can't wait to try Anna Levin's Chocolate Mint Squares, because we can't imagine anything *better* than Greg Case's Peppermint Brownies! We do want to mention, however, that a few people had trouble getting the melted white chocolate to really drizzle; it was more like a glop. Greg Case told us that the viscosity of white chocolate depends on its fat content, which can vary from brand to brand. He suggests adding a tiny bit of vegetable oil to the melted white chocolate and stirring until it's a drizzling consistency.



Another note: In Su-Mei Yu's Satay Menu, *Fine Cooking* #52, p. 56, the marinade should be made using canned pineapple juice, not fresh. The enzymes in fresh juice can act as a powerful tenderizer and give the meat a mushy texture.

^{fine}Cooking ...around the country

November 6–21: *Fine Cooking* contributors teach at Sur la Table stores around the country. For registration information and individual store phone numbers, visit www.surlatable.com. **Diane Morgan** presents Thanksgiving specialties in **Newport Beach, California**, on the 6th, **Salt Lake City** on the 7th and 8th, **Los Gatos, California**, on the 12th, **Berkeley, California**, on the 13th, and **Kirkland, Washington**, on the 14th and 15th. **Carolyn Weil** demonstrates the pies from her article in the *Holiday Baking* issue in **Berkeley** on the 6th, **Los Gatos**, on the 7th, **Salt Lake City** on the 20th, and **Kirkland** on the 21st. Contributing editor **Molly Stevens** teaches a *Fine Cooking* menu in **Chicago** on the 14th and in **Arlington, Virginia**, on the 15th. **Carolyn Weil** will also teach her pie class at Draeger's Culinary Center in **San Mateo, California**, on the 9th, 650-685-3704, and at Ramerkins Sonoma Valley Culinary School in **Sonoma, California**, on the 16th, 707-933-0450.

November 8–10: *Fine Cooking* exhibits at the Seattle Cooks! Gourmet Food and Kitchen Show in downtown **Seattle**. Meet executive editor Susie Middleton and contributing editor Abby Dodge, along with local celebrities doing demos and signing books in our booth. For info, call 206-516-3052 or visit seattlecooks.com.

November 19, 20: Editor-in-chief Martha Holmberg teaches classes at Cooks of Crocus Hill schools in **Minnesota** at **Edina**, 952-285-1903, and **St. Paul**, 651-228-1333; www.cooksofcrocushill.com.

December 7: *Fine Cooking's* culinary ambassador Jennifer Bushman teaches a class at Bloomingdale's, **Newport Beach, California**. Call 949-729-6600 for information.

Please share your thoughts on our recent articles or your food and cooking philosophies. Send your comments to Letters, *Fine Cooking*, PO Box 5506, Newtown, CT 06470-5506, or by e-mail to fc@taunton.com.

Not all
Christmas specials
are watched
from here.



Make it a Toll House® Holiday. And make something wonderful.



Bake The Very Best.™

www.VeryBestBaking.com

As founder of the Aidells Sausage Company and co-author of the acclaimed *Complete Meat Cookbook*, **BRUCE AIDELLS** ("Prime Rib" p. 47) is one of the country's foremost authorities on meat. He lives in Berkeley, California, where he's now working on a book on everything you ever wanted to know about cooking pork, due out in 2004.

MICHAEL LOUCHEN ("Potato Gratin," p. 50) followed his interest in cooking to Johnson & Wales University and then on to many of Boston's best restaurants, including The Parker House. He now works as corporate chef to the Taunton Press (*Fine Cooking's* publisher) and is also a program instructor for a Connecticut nonprofit organization aimed at teaching cooking to children in elementary schools.

TASHA PRYSI ("Carrots," p. 52) is a cooking teacher, recipe developer, and freelance food writer with a passion for simple cooking that produces delicious results. She worked at Chez Panisse Restaurant & Café in Berkeley, California, for five years. Tasha contributed to the *Chez Panisse Café Cookbook*, *Chez Panisse Fruit*, and the recently published *Pleasures of Slow Food*.

Having written a book with a title like *Butter Sugar Flour Eggs*, it's no wonder **GALE GAND** was a perfect candidate for our "Chef vs. Chef" baking challenge (p. 56). Gale is the executive pastry chef and partner at Tru in Chicago. She also hosts her own television show, *Sweet Dreams*, on the Food Network. Her most recent book is *Gale Gand's Just a Bite*.

After years of teaching school, making pottery, and raising a family, **ARLENE JACOBS** ("Dinner with Friends," p. 42) decided to concentrate on her passion for cooking and enrolled in classes at The French Culinary Institute in New York. She has since cooked with some of New York City's finest chefs, including Jean-Georges Vongerichten, with whom she worked at both Lafayette and the Lipstick Café. After recently serving as the executive chef at Lot 61, Arlene has swapped the bustle of the restaurant kitchen for the energy of the classroom and is now teaching cooking, as well as pursuing freelance food writing.



In the "Chef vs. Chef" baking challenge (p. 56) **PAIGE RETUS** shares her flair for taking a simple concept and layering it with flavors and textures to create something that's as clever as it is delicious. A graduate of The Culinary Institute of America, she is the pastry chef for Olives in Boston and helps to create the menus for the restaurant's branches in Las Vegas, Aspen, and Washington, D.C., among other locations. Paige co-wrote *The Olives Dessert Table*.

EVA KATZ ("Ginger," p. 60) was introduced to a whole new world of food when she lived in Australia, writing for magazines such as *Australian Gourmet Traveler* and *Australian Good Taste* and working as a culinary consultant to an Australian winery. She studied and taught at the Cambridge School of Culinary Arts in Massachusetts. Eva has also worked as a chef aboard private yachts in the Caribbean and Mediterranean.

Having lived for eleven years on an organic farm with 130 chickens, **KAY BAUMHEFNER** ("Omelets," p. 66) has made a few omelets in her time. Kay has cooked in several Sonoma County restaurants, including a stint as head chef at the Opera House Café in Petaluma, California. Currently she teaches cooking and works as a freelance recipe developer and consultant.

Yearly trips to Hawaii have been **FLO BRAKER's** inspiration for "Pineapple Desserts" (p. 70). One of this country's foremost pastry experts, she's a baking columnist for the *San Francisco Chronicle* and the author of *Sweet Miniatures* and *The Simple Art of Perfect Baking*. Flo is a founding member of The Baker's Dozen, and a contributor to *The Baker's Dozen Cookbook*.



Kay Baumhefner



Eva Katz



Bruce Aidells

HARRINGTON'S
of Vermont

SAVE \$20!

Vermont Smoked Ham
Taste the wonderful flavor of a ham smoked the old-fashioned Vermont way, over fragrant fires of corncobs and maple wood. Guaranteed to be the best you've tasted or your money back.

Now only **\$29.95** (Reg. \$49.95)

Two FREE Gifts!

6 oz. of aged cheddar & 8 oz. smoked bacon with your order

121-298 Ready-to-Cook Half Ham (6 1/2-7 1/2 lbs.) for only \$29.95 + \$9.99 S&H. Total: \$39.94.

Call Toll-Free: 800-396-4267
www.harringtonham.com

Allow 2 weeks delivery. Introductory offer for new customers only. Limit 2. Good in 48 States only. Expires 12/27/02. Not redeemable in Retail Stores.

HARRINGTON'S
210 E. Main St.
Richmond, VT 05477
CODE 2933

READER SERVICE NO. 94

2 of the World's Greatest Farm-Made Organic Olive Oils

The Stunning Sicilian
Salvatore Mirisola
3714 bottles from November 2001

Portugal's Best, from Trás-os-Montes
Joana and Joao Oliveira
1008 bottles from Nov/Dec 2001

Both EU certified organic. Extra Virgin.
Both perfect in 1/2 liter bottles

Available at 74 unique and independent USA retailers.
To find a great store near you, and to learn more... visit

<http://www.kmrgreatfoods.com>

Or call us at 1-888-794-0800

READER SERVICE NO. 158

Seafood Lovers of the World Rejoice!


farm-2-market.com

Freshness You Can Taste!
1-800-477-2967

Order Exotic Seafood & Kobe Beef, shipped directly from the point of harvest, overnight to any kitchen in America.

For fresher fish you need a pole.

READER SERVICE NO. 120

Calphalon Select Savings

16" x 13" Tri-Ply Stainless Roaster & Nonstick Roasting Rack

Stainless style, aluminum performance! This beautiful, mirror-polished stainless roaster with riveted handles features an inner core of heavy-gauge aluminum for superior heat conductivity. Large enough to accommodate your holiday turkey or prime rib up to 25 pounds.

\$99.99

Log on to www.ChefsResource.com or call 866-765-CHEF (2433)

The Chef's Resource offers the best quality, hand-picked items for the serious home chef, from both consumer and restaurant sources. Free shipping over \$100, no sales tax outside of CA.


1 Great School ▶ 2 Great Programs!

CALL TODAY! 1-888-900-2433
521 E. Green St. - Pasadena, CA 91101

15-month
Le Cordon Bleu Culinary Arts AOS Degree
www.colchef.com

12-month
Le Cordon Bleu Hospitality and Restaurant Management Diploma
www.chefmgmt.com

Morning and evening classes.
Financial aid available for those who qualify.
Accredited member of ACICS and Veteran approved



CALIFORNIA SCHOOL OF Culinary Arts

READER SERVICE NO. 21

Elegant Workspace Solutions

The Ultimate Granite Kitchen Island



- 1" thick high-quality granite - nature's most durable surface
- Furniture quality drawers & shelves for great storage
- Heavy duty legs and locking casters for easy mobility
- End-cut chopping block and granite care kit included
- Four colors of granite available

Rogar
INTERNATIONAL CORPORATION

Visit www.rogar.com for retail locations and product information.

Rogar International Corp.
12732 Oak Lake Court,
Midlothian, VA 23112
Toll free: 1-800-351-1420

READER SERVICE NO. 131

Lemons & Limes

BY RUTH LIVELY

Lemons and limes are so readily available that we don't often think of them as having a season, but they do. As with all citrus, the winter months are the height of the lemon and lime season, and this is a good time to take advantage of plentiful fruits at good prices. At my house, hardly a meal gets cooked that I don't reach for a lemon or a lime, whether it's just to add some zing to a dish or to use it as a major flavoring ingredient.

(Continued on p. 18)



Lemons and limes star in sauces and garnishes

GREMOLATA MAKES A ZESTY GARNISH for meat and pasta. Chop together the zest of a lemon with plenty of parsley and garlic until everything is finely minced. Add a generous grind of black pepper and strew over roasted or braised meats, pasta dishes, and just about anything grilled.

MAKE A FINISHING SAUCE for broiled or grilled fish by mixing minced anchovies, grated garlic, lemon zest and juice, a little olive oil, and some freshly ground pepper. Drizzle a couple of teaspoons over each serving of fish.

STIR UP A SIMPLE VINAIGRETTE of olive oil and lemon or lime juice, and season it well with salt, freshly ground pepper, lemon or lime zest, and a pinch of cayenne. Use it as a basting sauce for roasted or grilled pork.

FOR A FRESH AND HEALTHY TROPICAL SALAD, arrange slices of mango and avocado and thin slivers of red onion on a plate, and then squeeze a little lime juice over all.

FOR THE BEST ROAST CHICKEN, add lemons. I stuff the cavity of a whole chicken with lemon quarters and herbs before roasting. Then I stir the lemon quarters through the pan drippings before making a pan sauce. For a different kind of lemon chicken, scatter lemon slices or small wedges around a roasting pan, along with a few cut up onions and herb sprigs. Lay seasoned chicken pieces in the pan and squeeze a lemon overall. The slices and wedges are so deliciously caramelized when roasted that you can save any extras, dice them up, and use them as garnish for pasta, rice, or meat dishes.

Zesting and juicing

My favorite zesting tool is a Microplane grater, which easily turns the rind into a pile of tiny, feather-light bits without digging into the bitter white pith beneath (the zest is just the colored part of the rind).

I also like a citrus zester with four or five small holes for making long, thin strips (see *Where to Buy It*, p. 86). Lacking a special tool, you can use a sharp vegetable peeler and a knife to make strips or to mince zest.

For juicing, a plastic or wooden reamer is a fine choice, but a citrus press (see *From Our Test Kitchen*, p. 76) is an even more efficient tool. I also like the old-fashioned glass, ceramic, or plastic juicers (a popular flea-market item) with a lip to catch the juice. If you roll your fruit on the counter with medium pressure before cutting and juicing, it will yield more juice. On average, a medium-size lemon or a large lime yields about ¼ cup juice.



from a Microplane



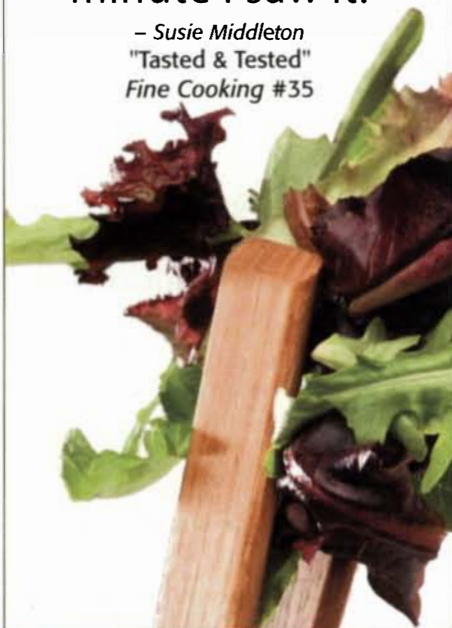
from a zester



from a vegetable peeler

"I fell in love with this simple wooden tool the minute I saw it."

- Susie Middleton
"Tasted & Tested"
Fine Cooking #35



The "One Hand Salad Server"[®]
...that stores flat

Multi-purpose wooden tongs perfect for cooking in non-stick pans and serving at the most elegant table.

\$14.95

+ shipping & handling

For a store near you
www.saladserver.com

ORDER TODAY
866-SALAD11
(866-725-2311)

Available woods
maple • cherry • oak • walnut

...a great gift



ShortCutt Woodcraft[®]

READER SERVICE NO. 69

Water^{less} & Grease^{less} Cookware

Get More for Less!

17 pieces of surgical stainless steel cookware available in your choice of 5-ply or 7-ply construction.

5-PLY • \$279
retails for \$675

7-PLY • \$339
retails for \$850



For more information, call GMS TODAY! **800.787.3247**

READER SERVICE NO. 161

The Bowl Mill Route 100
Granville, Vermont



Producing Vermont Hardwood Bowls since 1857

internet address: www.bowlmill.com

On-line Factory Tour
On-line Secure Shopping

FREE BROCHURE
800-828-1005

READER SERVICE NO. 114

Nobody ever put more into a grinder than we did.

With its 400 watt motor, the Sumeet Multi Grind, can tackle the toughest grinding tasks in sixty seconds or less. Whole grains, blend of spices, coconut, lemon grass, coffee beans are just some of the things it can grind to fine powder or a smooth paste. The stainless steel jar is detachable. It's compact and easy to operate.

Sumeet
MULTI GRIND

For more information call 800-268-1530
Visit us on line at www.sumeet.net

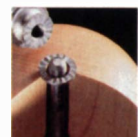
READER SERVICE NO. 164

YOU'LL SNEEZE WITH DELIGHT.



From contemporary to classical, Vic Firth has created the perfect peppermill.

A patented lock-in crown nut maintains any selected grind setting and a patented stainless steel mechanism pops out for easy cleaning. They're available in a variety of styles and finishes and they're guaranteed for life.



PATENTED LOCK-IN CROWN



POPS UP FOR EASY CLEANING

Everything should be made this well.

VIC FIRTH[®]
THE PERFECT PEPPERMILL

FOR PRODUCT INFORMATION OR TO PLACE AN ORDER PLEASE CONTACT PEDRINI USA
PHONE: 631-472-4501 FAX: 631-472-4504

WWW.VICFIRTHGOURMET.COM

READER SERVICE NO. 16

Add a quick boost of flavor with zest or juice

- ❖ Add a squeeze of lemon or lime to brighten up a dull soup, stew, or braise.
- ❖ Give starchy foods a blast of citrus. Fold a teaspoon of grated zest into a rice pilaf, risotto, pasta, or lentil dish to add zing.
- ❖ Add minced lime or lemon zest to softened butter for a quick garnish for grilled or roasted fish or meat.
- ❖ Give just the right boost to plain vegetables, whether boiled, roasted or grilled, with a squeeze of lemon juice.
- ❖ Stir a little lemon juice into the pan sauce after sautéing chicken breasts, pork chops, or fish.
- ❖ Enhance the flavor of a lackluster vinaigrette with some minced zest.
- ❖ Make sure a dish of lime wedges is on the table when Southwestern, Mexican, or Caribbean fare is on the menu.
- ❖ Add sparkle to fruit salads and desserts with a little lime or lemon juice.
- ❖ Brighten plain shortbread, butter cookies, and pound cakes with freshly grated lime or lemon zest.



Shopping and storing

I look for lemons and limes that seem heavy for their size, promising more juice. I also keep an eye out for plump, glossy skin—indications that the rind will be rich in flavorful oils. Because I use these tangy fruits daily, I normally keep them in a basket right on my kitchen counter. For longer storage, I hang them in a net citrus bag in the cool garage. Good air circulation prevents molding, so if you store citrus in the refrigerator, don't crowd it.

Small citrus trees make great houseplants

Citrus plants take well to growing in pots, and they can be kept small with yearly pruning. Together, these attributes make them perfect container plants for just about any climate. Pot your lemon or lime tree in a 3- to 5-gallon container, using a blend of three parts commercial potting mix and one part sand. During the frost-free season, keep the tree outside in full sun. When temperatures drop to the 30s, move the plant in to a sunny window. Water regularly, whenever the top inch of the soil becomes dry, and feed with a timed-release, high-nitrogen fertilizer. (For plant sources, see *Where to Buy It*, p. 86.)

Zesty Lemon Olives

Yields 1 pint

Lemon and herbs turn ordinary olives into something special. Make a batch or two of these ahead of the holiday rush to have on hand when guests drop by; they'll keep in the refrigerator for a few weeks.

- 1 pint oil- or brine-packed olives, green or black or a mix**
- ¼ teaspoon kosher salt**
- ½ teaspoon black peppercorns**
- 3 bay leaves**
- Several sprigs of rosemary or thyme**
- ½ teaspoon fennel seeds, lightly crushed**
- 4 or 5 cloves garlic, cut in half lengthwise**
- Big pinch dried red chile flakes (optional)**
- 2 medium lemons**
- 3 tablespoons extra-virgin olive oil**

If using brine-packed olives, drain them. In a medium bowl, combine the olives, salt, peppercorns, bay leaves, herb sprigs, fennel seeds, garlic, and chile flakes, if using. Zest the lemons in whatever size zest you like: a mix of finely grated zest for the brightest flavor and larger strips for color is nice. Add the zest and oil to the olives and mix well. Pour and scrape into a covered jar and refrigerate overnight to let the flavors mingle before serving.



Ruth Lively is the former senior editor of Kitchen Gardener magazine. ♦



EDEN[®]

Prepared as if it were for our Children...

At Eden this means: **no irradiation, no preservatives, no chemical additives, no food colorings, no refined sugars, no genetically engineered ingredients** ~ the safest, most nutritious, certified organically grown food that can be acquired.

More than 200 EDEN[®] foods are available at discerning retailers in the U.S.A. and Canada.

**Pure Food is Our Passion,
Great Taste is Our Joy.**

Billy,
son of an Eden
Production
Supervisor



© parve



Visit www.edenfoods.com for over 500 free recipes and product information.

© 2002 Eden Foods, Inc., Clinton, Michigan 49236 • info@edenfoods.com • 888.424.EDEN

Kitchen shears are a sharp purchase

BY MARYELLEN DRISCOLL

In my kitchen, there's one sure way to tell which tools get the most use—just look in the drying rack. On any given day, you'll be sure to find a pair of kitchen shears there (okay, or in the sink). I know this because at least once or twice a day I'm looking for them to snip open a package of pasta, butterfly a chicken, or handle some other task for which kitchen shears can be incredibly handy. Kitchen shears are easy to control and sometimes better suited to certain tasks than a knife—especially if your knives are dull or if you find handling a knife to be awk-

ward. (For more uses, see “Shear Genius,” p. 22.)

For our rating, we selected twelve widely available kitchen shears under \$50 and ran them through a series of tests related to their common uses, including cutting through small poultry bones. While not all kitchen shears are designed to cut through bones, we felt this was an important criterion since so many can do this as well as—and some-

(Continued on p. 22)



Top Pick

Messermeister Take Apart Kitchen Shear

\$25

www.messermeister.com

800-426-5134

While there are no serrations, the blades are extremely sharp and thus easily cut through even the most slippery of foods, like a chicken, with ease. The angled handle lets you work deep into an object without getting your hand wedged. Narrow but sturdy blades are easy to insert in cramped situations. The smaller thumbhold is just one part of what gives the rubber handles a markedly comfortable grip.

OTHER FEATURES:

- ❖ Stainless-steel notched blades that come apart for easy cleaning.
- ❖ Adjustable rivet for tightening or loosening blade tension.
- ❖ Dishwasher-safe.
- ❖ For right- and left-handers.

EXTRAS: Bottle opener, jar-lid opener, screwdriver.

What to look for in a pair of shears

Like a knife, a pair of kitchen shears is the kind of tool that, ideally, you'd get your hands on to test the fit, feel, and sharpness before you buy. Nonetheless, here are a few general features worth knowing about:

Serrated and notched blade

Many shears have one blade that's serrated, which helps significantly when gripping slippery items. We found this feature particularly handy for trimming fish or cutting out the back of a chicken. A notch near the fulcrum is also useful for breaking through twigs or small but still difficult-to-break bones.

Break-apart blades

Many shears let you separate the blades at the fulcrum, which is incredibly useful for thorough cleaning and drying. The blades have to be at a wide angle, usually 90 degrees, to be able to separate, so it's unlikely that they'd come apart during use (we never encountered this problem).

Rounded handles

Too many shears have plastic handles with edges that aren't rounded, and they can be downright painful to use. Look for rounded edges on the handles.

Snug handles

Hands of all sizes easily slip through those handles with large holes for inserting your fingers. A smaller, circular hole for the thumb is particularly helpful when you need to apply pressure.

Dishwasher-safe

Throwing a pair of shears in the dishwasher is particularly convenient if you've used them on raw poultry. But, like any sharp knife, the shears' blades will eventually be damaged in the dishwasher. Even those manufacturers who tout their scissors as dishwasher-safe acknowledge that the practice isn't recommended.

Extras

Many shears now come with bonus features, from can and bottle openers to screwdrivers. While this seems clever, it wasn't a selling point for us. How often do you need a screwdriver when cooking?

Chesapeake Bay Gourmet

HANDMADE GOURMET SEAFOOD & OTHER FINE FOOD PRODUCTS

Gourmet crab cakes, crab imperial, crab quiche, crab soup, and other handmade seafood products. Perfect for personal and corporate gifts as well as holiday gift giving. Major credit cards accepted.

1-800-432-2722
WWW.CBGOURMET.COM

READER SERVICE NO. 5

WORLD OF CHEESE

Visit us at
www.worldofcheese.com
or call
800-980-9603

Your best selection of farmstead
cheeses online

Mention this ad and get a 5% discount off
your first order!

READER SERVICE NO. 73

Pasta of The Month Club

2 Gourmet Pastas
2 Gourmet Pasta Sauces

- 1 to 12 month memberships for gifts.
- Consecutive months or every-other-month delivery.

Plus-recipe ideas to help put delicious
meals on the table in 15 minutes.

Only **\$27.50** per month
(includes shipping)


**Flying
Noodle**

800-566-0599
- for a free brochure

www.flyingnoodle.com

READER SERVICE NO. 138



Beethoven's Fifth.
Mozart's Requiem.
Wüsthof's Culinar.

Our New Masterpiece.

"Culinar® features our award-winning, no-stain steel blade and a satin-finish 18/10 stainless handle. A sublime marriage of function and beauty, it's truly a masterpiece." — Wolfgang Wüsthof

 **WÜSTHOF: The Knife.™** SOLINGEN GERMANY SINCE 1814 www.wusthof.com
Available at bloomingdale's and fine stores everywhere. For information, 800-289-9878.

READER SERVICE NO. 168

Risotto this good in only seven minutes?
Duromatic®—Amazing Pressure Cookers from Kuhn Rikon



**KUHN
RIKON**
SWITZERLAND

COOKWARE AND COOKS' TOOLS

To learn more about Duromatic, visit kuhnrikon.com or call 800-662-5882 for our catalog.

READER SERVICE NO. 22

times better than—poultry shears, which often cost more, too. The shears were rated for both function and form: how well they cut and how comfortable they felt in the hand. Since the testing was more subjective than many of our

equipment reviews, we had five members of our editorial staff (including one left-hander) test each pair to determine which shears were the overall favorites, as you'll find listed here in order of preference.

Runners Up

in order of preference



Wüsthof Come-A-Part Kitchen Shears

\$19.99

www.wusthof.com

800-289-9878*

What these really have going for them is sheer (no pun intended) sharpness. They proved to be sharper than most of those we tested—no notch for stubborn bones, however. The synthetic handles are conveniently textured for slip resistance but aren't especially soft to grip.

OTHER FEATURES:

- ❖ High-carbon stainless-steel serrated blades that come apart for easy cleaning.
- ❖ Steel-tooth insets to twist open bottle and jar caps.
- ❖ For right- and left-handers.

*For a list of retailers only; no phone orders at this number.



Fiskars Take-Apart Kitchen Scissors

\$11.99

www.fiskars.com

800-950-0203

Incredibly comfortable handles with the smaller hole for the thumb provide an excellent, snug grip. The slightly shorter—but not too short—size also helps provide good leverage (overall length 7½ inches). The blades are moderately sharp, though they could be sharper, and the bolt for the pull-apart mechanism is a bit bulky. Lightweight.

OTHER FEATURES:

- ❖ Serrated and notched stainless-steel blades that come apart for easy cleaning.
- ❖ Dishwasher-safe.



Oxo Good Grips Kitchen Scissors

\$12

www.oxo.com

800-545-4411

Not to be confused with Oxo's swivel scissors (which aren't meant to cut through bone), these spring-loaded shears were the only ones in the test with a non-traditional handle shape. For fine cutting jobs, such as trimming pastry or snipping chives, these are extremely comfortable and maneuvered fine. For cutting up a chicken, the more moderate sharpness of the blade, straight handle, and spring-loaded tension make the task somewhat awkward and forced. And, as one tester noted, "If the spring weakens or dies, these scissors are toast."

OTHER FEATURES:

- ❖ Stainless-steel serrated and notched blades (that don't come apart).
- ❖ Safety clasp at handles' end to lock shears shut.
- ❖ Dishwasher-safe.

Shear genius

Here are some of our favorite uses for kitchen shears:

- ❖ Cutting a whole chicken into parts (use to cut out the back, clip the wings, and trim the ribs).
- ❖ Trimming the fat from chicken or duck.
- ❖ Snipping slices of bacon into small pieces.
- ❖ Making rounds of parchment to line cake pans.
- ❖ Snipping butcher twine.
- ❖ Chopping up canned whole tomatoes (just leave them in the opened can and snip away).
- ❖ Cutting tender, fresh herbs, especially when you want thin slices of basil.
- ❖ "Mincing" a handful of chives or slicing rounds of scallions.
- ❖ Snipping off the ends of fresh green beans or snow peas.
- ❖ Chopping up tough, large pieces of dried fruit, such as apricots, figs, or mango slices.
- ❖ Trimming away the tough, outer leaves on fresh artichokes.
- ❖ Trimming the crust from bread slices and cutting the slices into cubes for croutons.
- ❖ Slicing hot, crusty homemade pizza.
- ❖ Trimming pie dough before crimping.
- ❖ Cutting slashes into shaped bread dough.

Maryellen Driscoll is Fine Cooking's editor at large. ♦



T H E R E I S W I N E — & — T H E N T H E R E I S

Penfolds

A U S T R A L I A ' S M O S T F A M O U S W I N E

READER SERVICE NO. 64

Why do recipes always call for you to start boiling potatoes in cold water? Should you treat other root vegetables the same way?

—Bill Conway, Stockton, California

A Molly Stevens replies: I've always held to the principle that anything that grows beneath the ground (e.g., root vegetables and tubers) should be started in cold water and that anything that grows aboveground should begin cooking in boiling water. But after doing a little testing and research, I've learned that there's really no right or wrong. I do find that starchy vegetables (like potatoes, turnips, and rutabagas) cook more evenly and yield better, more reliable results when started in cold water. This is because the starches absorb water and soften as the vegetables cook. When you start starchy vegetables in cold water, they cook gently and evenly, but when you drop them into boiling water, the outside of the vegetable will soften first and can become mushy and overcooked before the inside cooks through.

If you do want to start cooking potatoes or other starchy vegetables in boiling water, keep in mind that the smaller the pieces, the more evenly they'll cook. Unfortunately, smaller pieces will also absorb more water during boiling than large ones, which can cause problems with a recipe.

Molly Stevens, a contributing editor to Fine Cooking, is the co-author of One Potato, Two Potato.

What is the best way to store chocolate, and how long will it keep?

—Hillary Martin, via e-mail

A Robert Steinberg replies: The best way to keep chocolate is by wrapping it tightly in an opaque material, like aluminum foil, and storing it in a dark place with low humidity at approximately 60°F. These conditions protect it from deterioration of flavor and from contamination by heat, humidity, light, and nearby aromas or gases.

Heat promotes fat bloom, a slightly greasy white or grayish film on the chocolate's exterior. When the temperature goes above 94° or 95°F, the chocolate's cocoa butter crystals start to melt. The liquefied cocoa butter then separates from the rest of the chocolate and rises to the surface. As the temperature drops, the cocoa butter resolidifies in abnormally large crystal clumps that appear white or gray, the natural color of pure cocoa butter.

Humidity can cause another "blooming" problem, called sugar bloom, which looks similar to fat bloom but isn't greasy. It occurs when water condenses on the chocolate's surface, drawing sugar out of the chocolate. The sugar dissolves in the water and then recrystallizes on the chocolate's surface.

While both fat bloom and sugar bloom affect the flavor and mouth-feel of uncooked chocolate, they aren't problems for cooked chocolate. But the tempering of chocolate may be affected by added moisture from condensation, regardless of whether it results in sugar bloom.

Since few homes are equipped to meet the ideal conditions for chocolate storage, it's all right to keep well-wrapped chocolate in a cabinet as long as temperatures remain around 70°F. But if they rise above 80°F, it's better to store wrapped chocolate in the refrigerator in an airtight package; let it come to room temperature before unwrapping. Well-stored dark chocolate can last safely for years, although there will be some loss of flavor after six months. Milk chocolate's flavor changes more quickly because milk fat is more prone to rancidity. Store it under good conditions for no longer than six months.

Robert Steinberg is the co-founder and chocolate maker of Scharffen Berger Chocolate Maker.

I'm trying to cut hydrogenated fats like shortening out of my diet. Can I substitute butter for baking recipes that call for shortening?

—Brenda Morrill, via e-mail

A Shirley O. Corriher replies: In most cases, it's acceptable to substitute butter for shortening, but when you do, it's best to add a little more butter (about 20% more) to account for the fact that butter contains 16% water, while shortening has none.

The substitution of butter for shortening is fine in most baked products, although cookies, with their short cooking time and small size, come out slightly different. Shortening stays solid over a wide range of temperatures and thus holds its shape well, while butter melts quickly. This causes cookies made with butter to turn out flat and thin, as opposed to ones made with shortening, which keep their shape during baking. To counteract the problem, add a touch more flour to the batter to help keep the cookies' shape intact. Of course, another good reason to use butter is that its flavor is hard to beat.

Food scientist Shirley O. Corriher, a contributing editor to Fine Cooking, is the author of Cook Wise. ♦

Do you have a question of general interest about cooking? Send it to Q&A, *Fine Cooking*, PO Box 5506, Newtown, CT 06470-5506, or by e-mail to fc@taunton.com, and we'll find a cooking professional with the answer.

TEMMI - Juraku Petty knife



GINGAMI #1 Super Stainless Steel

- Overall length 8" (4" blade), Ebony handle
- Promotional Price \$21.00

w/leather case \$25.00

\$5 S&H (USA, CA + 8.25% tax)

Japanese Knife Brochure & Order

1-800-443-5512

www.hidatool.com

HIDATOOL INC.

1333 San Pablo Avenue, Berkeley, CA 94702

READER SERVICE NO. 143

All Natural Pâtés & Charcuterie Since 1975



Traditional pâtés and mousses,
Bloc de Foie Gras de Canard,
Vegetable & Seafood Terrines.
www.3pigs.com

Call us for your free catalog at
1-800-LES PATE (537-7283)

READER SERVICE NO. 1



*Need a
last-minute gift
for your favorite baker?*

The Baker's Catalogue offers
a wide array of gift kits in all
price ranges.

Call our gift counselors at
1-800-827-6836
mention code 2470

today and your order
will be on its way
FAST!

Or, shop now by logging on to
www.bakerscatalogue.com

The Baker's Catalogue®
Fine tools, hard-to-find ingredients,
and recipes for the home baker.

For a FREE catalogue call TOLL FREE
866.367.5365



The Baker's Catalogue, Inc.
Norwich, Vermont 05055

READER SERVICE NO. 71

CHEF PAUL PRUDHOMME'S®

MAGIC
Seasoning Blends®

NEW!




☆ 15 Unique Blends ☆ Sweet Potato Pecan Pie
☆ Pizza & Pasta Magic™ ☆ Andouille & Tasso (Seasoned Meats)

FREE CATALOG (with recipes)
(800) 457-2857 ☆ (504) 731-3576
www.chefpaul.com

Taste the Magic!

READER SERVICE NO. 115

Capresso MT 500

Hot. Fast. Beautiful...
and nicely equipped!

Model #440

What a combination!

10-cup Electronic Coffee
Maker with unique alloy
body, stainless steel thermal
carafe and much more!

\$159 at fine Retailers, Catalogs
and Websites

CAPRESSO: The finest collection of
quality Coffee Makers and Espresso
Cappuccino Machines.



www.capresso.com
or call: 800-767-3554

READER SERVICE NO. 92

Gift bottles in every price range

BY AMY ALBERT

If you love wine, just about any bottle worth drinking can seem like a gift. But when it comes to buying a present, some bottles feel a little more special than others. Maybe it's a wine that's hard to find. Perhaps it's one that seems too extravagant for everyday drinking. Or it could be something you love so much that you want others to share the pleasure. In that spirit, here are suggestions for bottles that make for especially good giving, from the economical to the extravagant.

\$10 to \$20

A half bottle of dessert wine is a terrific treat that won't break the bank. And a glass of sweet wine is a lovely change-of-pace dessert all alone or alongside some blue cheese or aged Cheddar, so while you're at it, why not tuck in some cheese as part of the gift? (If you do, use a cold pack and be sure the package isn't sitting under the tree for too long.)

If the wine drinker in your life doesn't like sweet wine, consider a bottle of dry Spanish sherry. It's a delicious apéritif and tastes especially good with nibbles like salted almonds or green olives.

\$25 to \$45

Pinot Noir is a wine that many people are hesitant to take a chance on, which is why a bottle of good stuff would make a great gift. (For more on Pinot Noir, see *Fine Cooking* #53, p. 26.) In this price range, there are lots of reliable options, especially from Oregon and California. Pinot is deliciously flexible; it's equally at home with seared salmon, roast chicken, and grilled sirloin. So, along with the bottle, try including a recipe card or two with your favorite roast chicken or grilled steak recipe for pairing with Pinot.

(Continued)





Cuisinart

The COMPLETE Cuisinart product line is available to order on-line at

www.CuisinShop.com

Ice Cream Makers



Make your own ice creams, gelatos, sorbets, and frozen yogurts with an ice cream maker from the largest selection in the US.

www.MakeIceCream.com

READER SERVICE NO. 47

Maryland Crabcakes Overnight

Lump Crabmeat



No Fillers

Made Fresh - Delivered 12 hrs. Later
Fed Ex Priority Overnight

Toll Free (888) 539-6559

FENWICK CRABHOUSE

Order Online

www.crabcakeexpress.com

READER SERVICE NO. 80

slice.

[Bron mandoline with slicing and julienne blades. stainless steel construction, stand and fingerguard included. reg. \$139 sale \$99.99]



Look no further.®

GRACIOUS HOME®

east third avenue at 70th street 212-517-6300

west broadway at 67th street 212-231-7800

www.gracioushome.com, sale ends January 30, 2003

free delivery in Manhattan. we ship anywhere.

READER SERVICE NO. 33

Dough Bed



Artisan Dough Handling For The Home Baker

The Dough Bed Company

For More Information, Ordering & Recipes

Visit our website at <http://www.doughbed.com>

READER SERVICE NO. 54

Gourmet Live Citrus

We have them. You can grow them. We also carry a fine line of citrus products for baking.

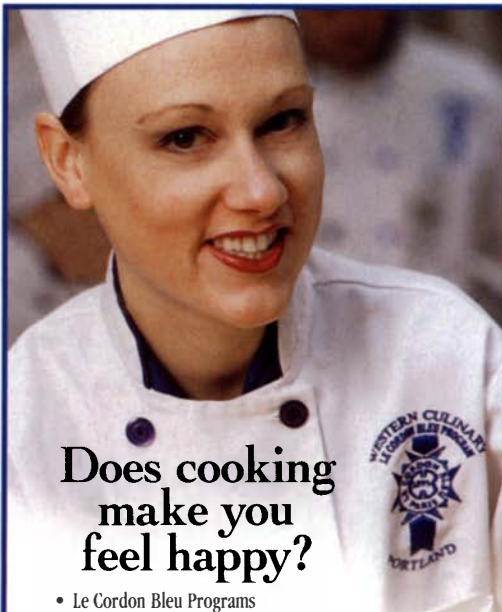
Great for gifts!

Acorn Springs Farms

866.4.CITRUS

www.dwarfcitrus.com

READER SERVICE NO. 81



Does cooking make you feel happy?

- Le Cordon Bleu Programs
- You can earn an Associate of Occupational Studies Degree in Culinary Arts, or Hospitality & Restaurant Management – and complete either degree program in just over a year!
- Job Placement Assistance
- Financial Aid available for those who qualify
- Hands-on training

1316 W. Thirteenth Avenue • Portland, Oregon 97201

800.666.0312

www.westernculinary.com

www.restaurantmanagement.com



READER SERVICE NO. 2



Made in France since 1818



Used worldwide by the finest chefs and cooks

Diamond-hard finish from freezer to oven to dishwasher

Easy to clean & microwave safe

The original white culinary porcelain

www.pillivuyt.com

Pillivuyt North America, Inc.

READER SERVICE NO. 105

\$50 & up

A bottle of rosé Champagne is one of the most fabulous wine gifts I can think of (anybody I know who's reading this, take note). Aside from that beautiful color, pink bubbly makes for great sipping just about anytime: It goes with everything from buttered popcorn (what better way to watch a movie on New Year's Eve?) to leftover chicken to simply seasoned beef tenderloin. Pol Roger, Billecart-Salmon, Laurent-Perrier, and Veuve Clicquot are all tops.

A swanky alternative to pink bubbles is vintage port. Be sure to serve it with enough friends around to kill a bottle in one sitting; one that's half full and recorked will lose its oomph. Reliable producers include Fonseca, Graham's and Cockburn's. Port is a traditional mate with blue cheese (think Stilton or Berkshire Blue from Massachusetts). Or, for something indulgent and striking, give a bar of rich, dark chocolate along with the port.

Amy Albert is Fine Cooking's senior editor. ♦



Editors' picks

Retail prices are approximate.

Dessert wine

- Lindemans Griffith Botrytis Semillon Late Harvest 1997, New South Wales, Australia, \$11
- Quady Essencia, California, \$16
- Peter Lehmann Botrytis Semillon, Barossa, South Australia, \$17
- Bonny Doon Vin de Glacière, California, \$20
- Dry Creek Soleil, Sonoma, California, \$20

Dry sherry

- Gonzalez Byass Fino Tio Pepe, \$12
- Lustau Puerto Fino, \$14
- Lustau Manzanilla Pasada de Sanlúcar, \$15

Oregon Pinot Noir

- Erath 1999 Yamhill County Reserve, \$25
- Bethel Heights 2000 West Block Reserve, Willamette Valley, \$35
- Erath 2000 30th Anniversary Vintage Select, \$40
- Witness Tree 2000 Vintage Select, Willamette Valley, \$40

Rosé Champagne

- Laurent-Perrier, \$55
- Billecart-Salmon, \$67
- Pol Roger 1995, \$77
- Veuve Clicquot, \$85
- Pol Roger 1990, \$103

Vintage port

- Cockburn's Vintage 2000, \$60
- Graham's Vintage 1983, \$85

GREETINGS FROM CALIFORNIA

Earth & Vine
PROVISIONS

Spicy Apple
Garlic Jam
NET WT 8 OZ (226g)

Pure. Natural. Enticing.

Call today for your catalog: 888 723 8463
and visit us at our web site at www.earthandvine.com
P.O. Box 1037, Loomis, CA 95050

READER SERVICE NO. 49



*Sonoma foie gras
Muscovy duck
Specialty sausages*

*Hundreds of food items
imported from France*

Est. 1989

Free color catalog: 800-648-8854
Visit our Web site for authentic French recipes
www.FrenchSelections.com

READER SERVICE NO. 112



The Spanish Table
food, wine & cookware
from
Spain & Portugal

Holiday candy & cookies:
Turrón, Polvorones,
Mantecados & Christmas
music on CDs
Great Gifts: our
Paella Pan Kits

1427 Western Ave
Seattle, WA 98101
(206) 682-2827

Mon-Sat 9:30-6pm
Sun 11 am-6 pm

1814 San Pablo Ave
Berkeley, CA 94702
(510) 548-1383

Mon-Sat 10am-6pm
Sun 11 am-5 pm

109 N Guadalupe St
Santa Fe, NM 87501
(505) 986-0243

Mon-Sat 10am-6pm
Sun 11 am-5 pm

www.spanishtable.com

READER SERVICE NO. 58



THE PERFECT COUPLE

THE 35000 SERIES MICROPLANE®
GRATER AND SLIDER ATTACHMENT

The new 35037

Slider Attachment ▶

helps protect fingers
when grating down
to the last bit.

Fits all 35000 series graters.



Microplane
Sharper Cutting Tools

For more information on the full line of Microplane®
Graters call 1-800-555-2767 or visit www.microplane.com
Available at Sur La Table and other specialty retail stores.

READER SERVICE NO. 34

NALGENE® Products for the Kitchen

Keep things fresh
and organized in the
kitchen.

NALGENE Products
has the best selection

of airtight containers and leakproof bottles to hold all your
culinary ingredients. NALGENE Products are made to the
highest quality standards, will not impart a "plastic" taste and
the bottles come with a Lifetime Leakproof Guarantee.

For a retailer nearest you
and a FREE catalog

1-877-523-0635

www.nalgene-outdoor.com



NALGENE
MADE IN U.S.A.

READER SERVICE NO. 134

From the French Alps, a versatile crêpe

BY MADELEINE KAMMAN

I think the Savoie is one of the most beautiful provinces of France. Located on the western slopes of the Alps, the region remains unexplored—and its cuisine undiscovered—by many American travelers. I first fell in love with this area and its hearty mountain food during my childhood summers spent at summer camp. Years later, I returned to the Savoie as a cooking teacher. Among the local ingredients found in the region's rich, slow-cooked dishes are delicious cheeses and fresh cream, some of the best bacon in the world, wild mushrooms, superb potatoes and root vegetables,

Nudged up against the Alps, the French province of Savoie offers soul-warming food.



walnuts and chestnuts, prune plums, and pears.

The most traditional food of the Savoie is probably the *matafan*. Its name means “kills the hunger,” which was apt. For centuries, the *matafan* (pronounced mah-tah-FOHN) was serious lunch food for field workers. It was a thick cake with a very crisp crust, usually eaten with chunks of Reblochon or slices of Beaufort cheese. It has evolved into a much thinner, lighter, and vastly more appealing snack—quite reminiscent of Brittany crêpes but, in my opinion, far more interesting and versatile.

Modern *matafans* will definitely satisfy your hunger, but they won't kill it.

At summer camp, we were often served high stacks of *matafans* for dinner, which I loved. Once I had children of my own, I introduced them to this tradition, though I had by then modified the recipe even further by folding whipped egg whites into the batter, lightening the cakes and giving them a more delicate texture. I was pleased to see my young sons devour them with the same enthusiasm that I had as a child.

Matafans are best cooked in a nonstick 8-inch frying pan, called a *pêlo* in the local dialect. The original cooking fats were butter, lard, walnut oil, or even hemp oil (which would turn the *matafans* green), but nowadays, butter is the usual choice.

It's easy to vary the flavor and texture of the basic *matafan* recipe (which you'll find at right) by replacing some of the all-purpose flour with dark buckwheat flour, pumpkin

purée, mashed potatoes, fine cornmeal, or corn flour. The amount of all-purpose flour should always be greater than that of the other starches. Cooked greens such as chard or spinach, mushrooms, or dried fruit like prunes can be added to the batter as well. Toppings can be as simple as fresh herbs or an onion compote or fried eggs with crumbled bacon. You can even make a dessert *matafan* by garnishing it with honey mixed with softened butter.

The more hearty variations with potato and different flours are sustaining enough to be nourishing snacks following a hike in the woods. The simple version I'm giving you here would be perfect for brunch or even a simple supper. To fill out the meal, I might serve the *matafans* with fresh fruit or a green salad dressed with my favorite oil and vinegar.





Matafans with Fresh Herbs, Sour Cream & Bacon

Yields 12 matafans.

Because of the beaten egg whites in the batter, you'll need to cook the whole batch of matafans in one session. Store leftovers layered between paper towels and wrapped in plastic. To reheat, put them in a dry skillet over medium heat until warm and crisp, about 1 minute per side.

- ½ cup sour cream**
- ¼ cup heavy cream**
- 4½ ounces (1 cup) all-purpose flour**
- 6 large eggs, separated**
- 1 cup buttermilk**
- ½ teaspoon table salt**
- ¼ cup unsalted butter, melted; plus another ¼ cup for the pan**
- 2 tablespoons mixed chopped fresh herbs, such as flat-leaf parsley, chives, chervil, or tarragon; more for garnish, if you like**
- 6 slices crisp cooked bacon, crumbled**

In a small bowl, whisk together the sour cream and heavy cream. Refrigerate.

Put the flour in a bowl. Make a well in the center and add the egg yolks. Break them up and gradually whisk them in, along with the buttermilk, just until combined (there will still be a few small lumps); don't overwhisk or the cakes will be tough. Add the salt and the ¼ cup melted butter and whisk to combine; it will look like lumpy pancake batter. Stir in the herbs.

In a stand mixer fitted with the whisk attachment or with a hand mixer, whip the egg whites to soft peaks. Gently whisk about one-quarter of the whites into the batter to lighten it and then gently fold in the rest with a rubber spatula.

Heat 1 teaspoon butter in an 8-inch nonstick skillet set over medium heat. Scoop about ⅓ cup batter into the middle of the pan and immediately nudge it with a heatproof rubber spatula toward the edge of the pan so it spreads to about ¼ inch thick. When the first side is browned and crisp around the edges, after about 1 to 2 minutes, flip the matafan. Cook to brown and crisp the other side, 1 to 2 minutes. Wipe out the pan with a wadded paper towel and cook the remaining batter the same way.

Serve immediately, topped with a spoonful of the sour cream mixture, the crumbled bacon, and fresh herbs, if you want. You can hold the cooked matafans in a 200°F oven, layered between paper towels on a baking sheet, until you've cooked the entire batch, 20 to 30 minutes.

Madeleine Kamman grew up in France and spent several years teaching culinary arts in the Savoisiennne city of Annecy. She was a co-founder of and a teacher at the School for American Chefs at Beringer Vineyards in California. Madeleine is the author of Savoie: The Land, People & Food of the French Alps. ♦

FORGET THE COOKBOOK...

ever tried a **cooksit**e?

www.kitchenconservatory.com

- kitchen equipment
- ask the Chef

8021 Clayton Road
St. Louis, MO 63117
314.862.COOK (2665)



READER SERVICE NO. 29

Secrets To A Memorable Dinner Party!

Select from our extensive line of wild game meats, rare specialty products, and exotic seasonings including everything from buffalo, pheasant and quail to wild mushrooms, truf les and saffron.

Let *Game Sales International* be your ticket to quick and easy, unforgettable gourmet cuisine!

Call For A Free
Brochure Now!



1-800-729-2090
www.gamesalesintl.com

Game Sales
International Inc.®

READER SERVICE NO. 140



Wooden Spoons, Scoops, Mixing Paddles, Ladles, Rolling Pins and Breadboards, handmade from Hard Maple by our craftsmen in Silver Lake, Indiana.

If you love to cook and bake you will enjoy using our woodenware!

- A. 15" Fancy Turned Spoon \$11.50
- B. Tapered Spoon \$9.50
- C. Small Turned Scoop \$9.00

Call 800-253-3670
for a current catalog
or visit our Online Store @
www.whetstonewoodenware.com



Wholesale Inquiries Desired

READER SERVICE NO. 179

ChefsChoice®

Two Recipes for Incredibly Sharp Knives



Model 120

Model 320

The world's most advanced sharpeners for straight edge and serrated knives. Diamond abrasives and a revolutionary stropping stage create the most durable, razor-sharp edges in seconds. Precision guides eliminate guesswork.

For the retailer nearest you, call: **EdgeCraft (800)342-3255** www.chefschoice.com

©2002 EdgeCraft Corp. 825 Southwood Rd. Avondale, PA 19311

ChefsChoice A Passion to Create the World's Best™

READER SERVICE NO. 165

EARTHSTONE WOOD-FIRE OVENS



THE ULTIMATE GOURMET APPLIANCE

FOR TASTY AND HEALTHY COOKING

Call for a free brochure

800-840-4915

6717 San Fernando Rd., Glendale, CA 91201

www.earthstoneovens.com

READER SERVICE NO. 20

Toll Free 1-877-902-0841

AsiaFoods.com

"We bring Asia to your kitchen"



- ▶ Chinese
- ▶ Japanese
- ▶ Thai
- ▶ and more...

Free Shipping
on all orders over \$75!

<http://www.asiafoods.com>

READER SERVICE NO. 55

A Gourmets' Toolbox for the passionate cook

*Baking Tools

Ateco Baking Supplies

Pastry & Baking Mats

Elastomolds & Pani-Molds

Doughmakers Gourmet Bakeware

*Chefs Choice

Factory Authorized Dealer

Free Practice Knife

With Every Sharpener

*Bron, Matfer and Benriner

7 Different Mandolines

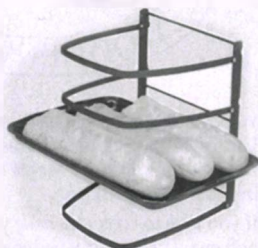
3 Spiral Slicers

*Gadgetville

*Raclette Cheese Makers

*Messermeister Elite Cutlery

*Chasseur Enameled Cast Iron



Collapsible
Cooling Rack
\$19.95

sharpknives.com

Unique Culinary Tools
Friendly Personal Service

Shop Safely Online, 24-7, It's Easy!

Call us Toll Free 1.888.797.8300

Complimentary Gift Wrapping * \$4.95 Shipping

An Internet Catalog www.sharpknives.com

READER SERVICE NO. 90

LE CORDON BLEU PARIS Ottawa Culinary Arts Institute



To Request A Brochure

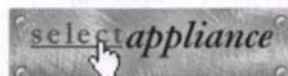
Please Call

1-800-457-CHEF

or Visit

www.cordonbleu.net

READER SERVICE NO. 150



Your best ON-LINE source for top professional cooking and baking equipment for home and commercial kitchens.

Our full line of Chocovision™ chocolate tempering equipment is perfect for professionals & home hobbyists alike.

Starting at only \$319.95

www.selectappliance.com

Phone (888) 235-0431 • Fax (650) 755-8624

We offer FREE Shipping • All Major Credit Cards Accepted.

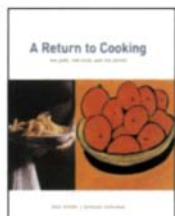
READER SERVICE NO. 46

The Perfect Gift for the Cook on Your List

THE WORLD'S LARGEST SELECTION OF COOKBOOKS—OVER 8,000 TITLES

Up to 75% off at Jessica's Biscuit®/ecookbooks.com™

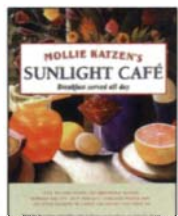
Jessica's Biscuit® Exclusive: These Brand New Releases 40% Off!



A Return to Cooking

by Eric Ripert and Michael Ruhlman
Eminently practical book with richly flavorful recipes.

Hardcover—Item# 03615
List: \$50.00
Your Price: \$30.00



Mollie Katzen's Sunlight Café: Breakfast Served All Day

Over 350 easy recipes for irresistible muffins, glorious omelets, tasty pancakes, and other delights.

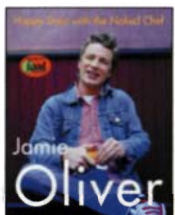
Hardcover—Item# 03303
List: \$29.95
Your Price: \$17.97



Nigella Bites: From Family Meals to Elegant Dinners

by Nigella Lawson
Nigella shares her favorite recipes that are easy to make after a busy day at the office.

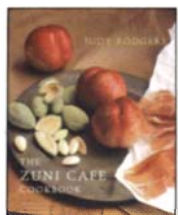
Hardcover—Item# 03305
List: \$35.00
Your Price: \$21.00



Happy Days with the Naked Chef

by Jamie Oliver
His third cookbook, stripping fine food down to the basics with recipes that are fresh and flavorful.

Hardcover—Item# 03304
List: \$34.95
Your Price: \$20.97



Zuni Cafe Cookbook

by Judy Rodgers
For 24 years, San Franciscans have come to the Zuni Cafe with high expectations and have rarely left disappointed.

Hardcover—Item# 03540
List: \$35.00
Your Price: \$21.00



Barefoot Contessa Family Style

by Ina Garten
Helpful menu suggestions and practical shopping tips to make everyday meals elegantly simple.

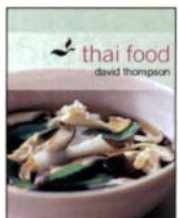
Hardcover—Item# 03386
List: \$35.00
Your Price: \$21.00



Semi-Homemade Cooking: Quick Marvelous Meals

by Sandra Lee
Each recipe is 70% ready-made and 30% fresh ingredients.

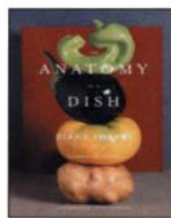
Hardcover—Item# 03263
List: \$19.95
Your Price: \$11.97



Thai Food

by David Thompson
The most comprehensive account of this ancient and exotic cuisine ever published in English.

Hardcover—Item# 03242
List: \$40.00
Your Price: \$24.00



Anatomy of a Dish

by Diane Forley and Catherine Young
A collection of recipes that is interspersed with botanical information and charts.

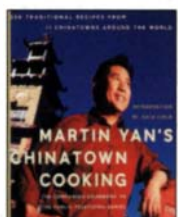
Hardcover—Item# 03628
List: \$35.00
Your Price: \$21.00



Sara Moulton Cooks at Home

by Sara Moulton
Sara confides her favorite recipes, family stories, tips, and time-saving ways to put together great meals with a minimum of fuss.

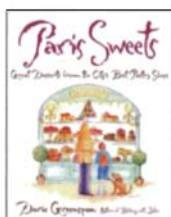
Hardcover—Item# 03565
List: \$29.95
Your Price: \$17.97



Martin Yan's Chinatown Cooking

by Martin Yan
The master of Chinese cuisine takes the culinary curious on a fantastic tour of Chinatown.

Hardcover—Item# 03642
List: \$34.95
Your Price: \$20.97



Paris Sweets

by Dorie Greenspan
From classic recipes to updated innovations, Paris Sweets brims with assorted temptations that even a novice can prepare.

Hardcover—Item# 03567
List: \$26.00
Your Price: \$15.60

Jessica's Biscuit® is my choice for buying all my cookbooks for several reasons – extraordinary variety, great prices, and speedy delivery. What more could anyone want!

Charlie Trotter



call for
FREE
catalog

Jessica's
Biscuit
COOKBOOKS

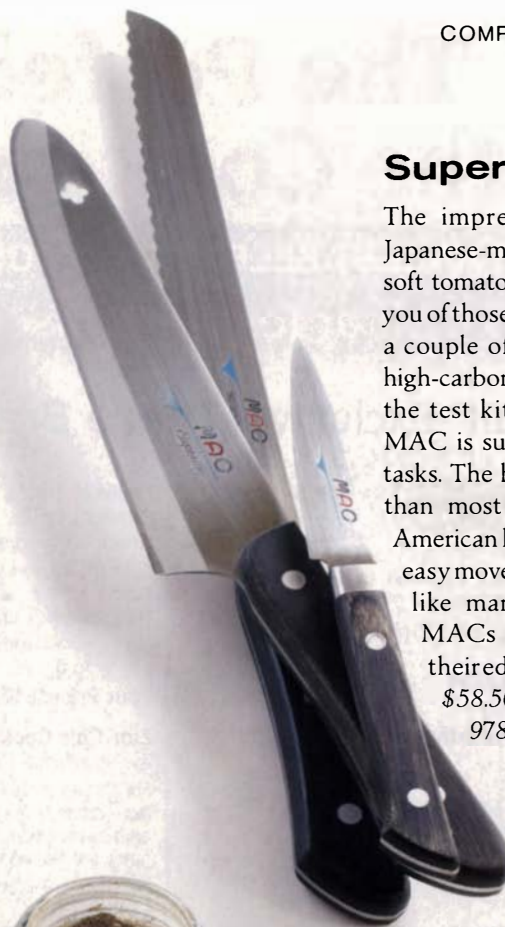
Jessica's Biscuit® P.O. Box 301, Newton, MA 02460

Entire Selection Available at www.ecookbooks.com

Order 24 Hours a Day at (800) 878-4264

Traditional dried pastas that soak up the sauce

Among the many fine artisanal pastas that the specialty foods company A.G. Ferrari imports, those made by the Latini family in the Marche region of Italy are our new favorites. Following the traditional process, Latini's semolina pasta is passed through bronze dies, which create a rough texture on its surface, and this helps sauce cling to the pasta. This pasta's nutty flavor and firm texture will carry a dish. A 1.1-pound box is \$3.95 at www.agferrari.com (877-878-2783).



Super-sharp knives

The impressive ease with which the Japanese-made MAC knives slice through soft tomatoes or stumpy carrots reminds you of those old Ginzu commercials. After a couple of months of trying out these high-carbon, molybdenum-steel knives in the test kitchen, we've found that the MAC is successful at nearly all cutting tasks. The blades are thinner and lighter than most well-known European and American knives, which makes for quick, easy movements when slicing. Also, unlike many high-carbon knives, the MACs are stain resistant and hold their edge well. An 8-inch chef's knife is \$58.50 at A Cook's Wares (800-915-9788; www.cookswares.com).

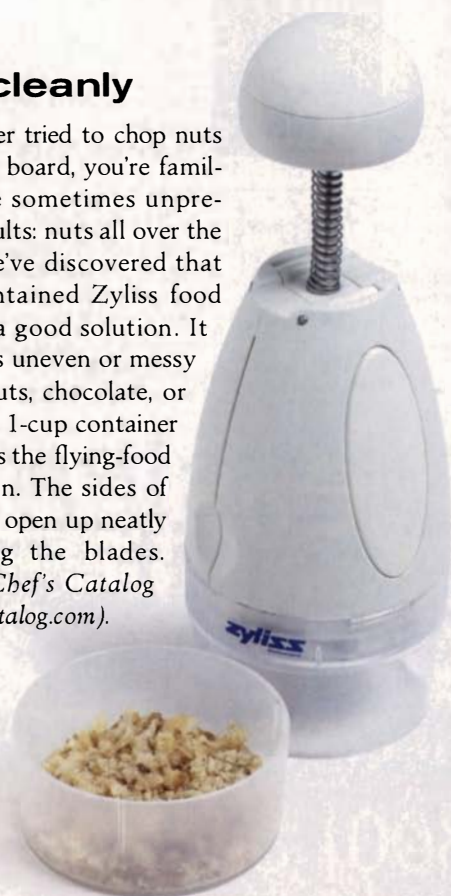


Dried porcini powder for quick mushroom flavor

Though we love dried porcini, the need to soak them takes away the spontaneity of cooking with them. Zingerman's porcini powder, a fine grind of the dried mushrooms, is easy to add to simmering soups or sauces by the spoonful, and its aromatic, earthy flavor gives dishes a quick boost. We like adding a teaspoon of it to creamy pasta sauces or stirring it into a meat stew. \$12 for a 59-gram jar at Zingerman's (888-636-8162; www.zingermans.com).

Chop cleanly

If you've ever tried to chop nuts on a cutting board, you're familiar with the sometimes unpredictable results: nuts all over the kitchen. We've discovered that the self-contained Zyliss food chopper is a good solution. It neatly chops uneven or messy items like nuts, chocolate, or onion into a 1-cup container and prevents the flying-food phenomenon. The sides of the chopper open up neatly for cleaning the blades. \$19.99 at Chef's Catalog (www.chefscatalog.com).



Pour-off sieve drains with less strain



I go to staggering lengths to avoid pulling out a strainer—it takes up too much of the sink, and it's just another thing to clean. This pour-off sieve is my new favorite shortcut. It's perfect for draining pasta (the noodles don't have to leave the pot, so they're easy to toss with the sauce) or for quickly straining blanched vegetables. The 13-inch-wide stainless-steel crescent fits against the rim of most large pots, so you can hold it and the pot's handles together as you tip it over the sink. \$19 at Williams-Sonoma (www.williams-sonoma.com; 877-812-6235).

Capresso C1000 Fully Automatic Coffee Center

Model #152

Grinds, tamps, brews and cleans
in less than 60 seconds...
with the push of a button!



Makes perfect Coffee,
Espresso, Cappuccino
and Latte every time!

Fully equipped \$799
at fine Retailers, Catalogs
and Websites

*CAPRESSO:
The finest collection
of quality Coffee Makers
and Espresso
Cappuccino Machines.*

www.capresso.com
or call: 800-767-3554

READER SERVICE NO. 93

TASTE SUCCESS



CALIFORNIA CULINARY ACADEMY



*AOS Degree in Le Cordon Bleu
Culinary Arts or Hospitality &
Restaurant Management*

Certificate in Baking & Pastry Arts

Hands-on training for careers in fine
restaurants, top hotels, cruise ships,
resorts and more!

Live in San Francisco, a culinary mecca!

Job placement assistance

Financial aid available if qualified

CALL NOW!
1.800.229.CHEF
www.baychef.com

CALIFORNIA CULINARY ACADEMY
625 POLK STREET SAN FRANCISCO, CA 94102

READER SERVICE NO. 130

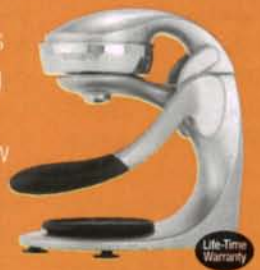
Pressed is Best!

oranges & grapefruit



OrangeX

Juice with this
award-winning
cast-iron juicer
and you'll throw
your electric
juicer away!



Available at ... **WILLIAMS-SONOMA**
Sur La Table **Chef's Catalog®**

Or visit www.OrangeX.com for more!

READER SERVICE NO. 41

Viking carves a new niche.

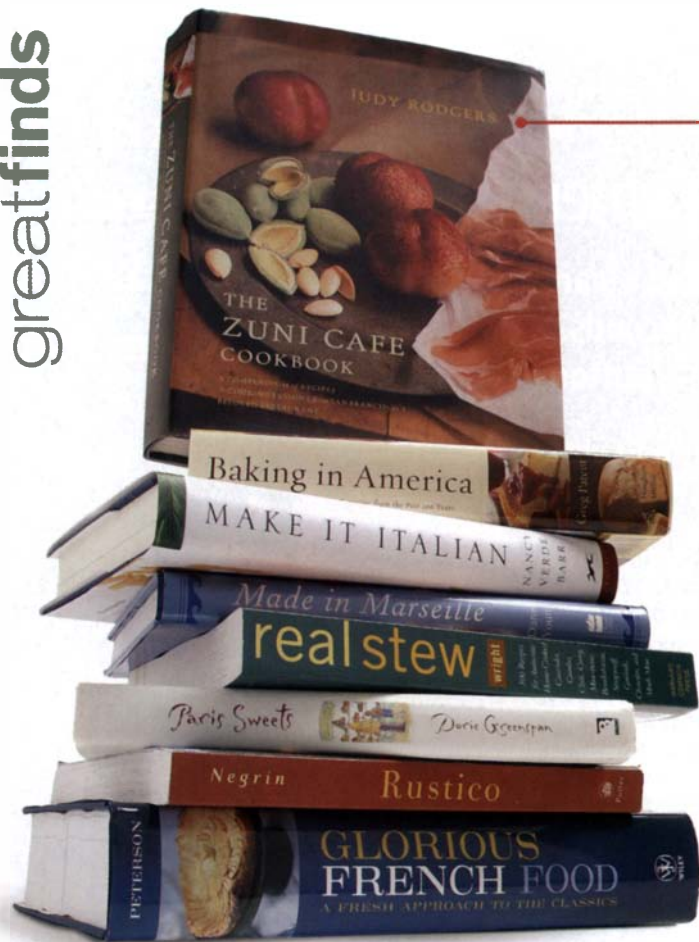


The professional performance of the first
Viking range chopped down the wall between
restaurants and home kitchens. Now Viking
has applied that same exceptional blend
of form and function to cutlery. The entire
22-piece collection is handmade in Solingen,
Germany. The blades provide both razor
sharpness and a sturdy, stainless surface while
perfectly balancing the knives. As a matter of
fact, Viking cutlery cuts anything but corners.

1-888-845-4641 or WWW.VIKINGRANGE.COM



READER SERVICE NO. 118



book review

The season for cookbooks

Each year, the new crop of cookbooks planted on bookshelves for the holiday season seems to have its own sensibility. Our favorites from this year's bunch are marked by a sense of substance (they certainly don't skimp on flavor) and a leaning toward traditional cooking.

French food, overlooked recently, is well represented by an impressive trio. Dorie Greenspan's *Paris Sweets* (Broadway, \$26) almost whispers the secrets you'd want to hear from somebody who has slipped into that city's most acclaimed pâtisseries and taken notes. Surprisingly, many of the recipes, delectable choices like Fauchon's Fig & Citrus Tart or La Maison du Choco-

lat's Creamy Chocolate Cake, are easy to prepare, with clear instructions for bakers of all levels. *Glorious French Food* (Wiley, \$45), by *Fine Cooking* contributing editor James Peterson, breaks down traditional French dishes into their basic techniques and ingredients. Serious cooks looking to hone their French repertoire will love the detailed instructions for favorites like sole meunière and Moules à la Marinière. Another book for dedicated cooks is Daniel Young's *Made in Marseille* (Harper Collins, \$32.50), which examines the rich cuisine of the multicultural port city in France's south. Dishes like Roasted Fig Dumplings with a Red Wine Caramel Sauce show off Marseille's innovative cuisine and penchant for cooking with spices.

There's never any shortage of Italian cookbooks, and this year is no different. Nancy Verde Barr aims *Make It Italian* (Knopf, \$29.95) at cooks searching for authentic but approachable Italian recipes. The chapters are framed around a primary base recipe, for instance a marinara sauce, from which Barr creates four or five variations; the marinara can segue into a puttanesca or Bolognese sauce. Micol Negrin's *Rustico* (Clarkson Potter, \$35) examines Italian cuisine through the country's twenty different regions and each area's particular specialties. Negrin's recipes from Campania and Tuscany cover mostly familiar territory, but Deep-Fried Cauliflower from the Marches or Butternut Squash Gnocchi in Rosemary Butter from Lombardy should satisfy the curious cook.

Real Stew (Harvard Common, \$18.95), by Clifford A. Wright, provides recipes for every type of stew imaginable and from all around the world.

Our favorite

Perhaps more valuable than anything else in Judy Rodgers's impressive *Zuni Café Cookbook* (W. W. Norton, \$35) is the wisdom of her detailed writings, present in recipes from a simple crostini to an elaborate multi-step braise or roast. Rodgers's understated sensibilities, borne of many years of cooking, illuminate the book's creative compositions and leave the reader with not just a great set of recipes, but with an education, too. Though only a handful of ingredients are needed to make Zuni's signature dish, a roast chicken with bread salad, Rodgers takes five pages to explain the little tricks that make her restaurant version so noteworthy. All our other tests—including a Salad of Bosc Pears with Fennel, Walnuts & Parmigiano and a Monkfish Braise with White Beans, Fennel & Tomato—were delicious and reinforced our admiration for this thoughtful 547-page book.

Whether it's a Beef Stroganoff or a Beef, Peanut & Yam Stew with West African Spices, Wright introduces creative but authentic ingredient pairings and provides a detailed history of each dish's origin. Greg Patent canvases this country's rich culinary history in *Baking in America* (Houghton Mifflin, \$35) with similarly well-researched recipes for bakers of all levels. Patent alternates tasty recipes like Brown-Eyed-Susan Peanut Butter Cupcakes and Banana Split Layer Cake with Chocolate Frosting with colorful historical baking tidbits. ♦



OREGON
PINOT NOIR CLUB

**Top '00s Arriving Weekly
Awesome '01s On The Way**

We taste them all and send you the best. We offer the top labels and discover the hot new wines before anyone else. Join the \$78 World Class or \$36 Premium Club or browse our list of current release and cellar wines. If you love great Pinot Noir, you should call us soon.

- Gift Packs**
- Case Discounts**
- Futures**
- Honest Advice**



OPNC
816 Nantucket
Eugene, OR 97404
www.oregonpinotnoir.com

800-847-4474

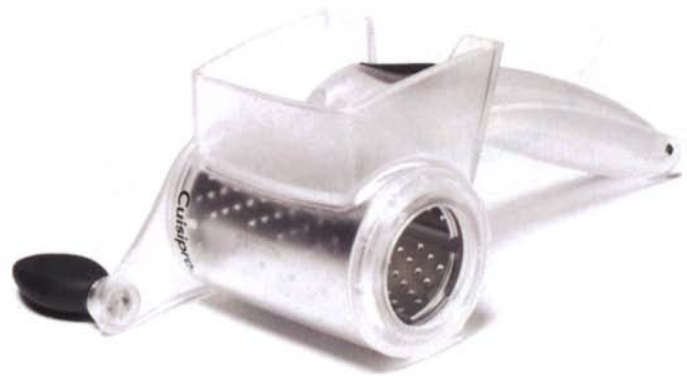
READER SERVICE NO. 141

Cuisipro.

Accutec™ Rotary Grater

A quality tool designed with cooking enthusiasts in mind. Use the Accutec™ Rotary Grater for perfectly grated hard cheese, chocolate, and nuts. The blades are razor sharp and engineered to stay that way.™ Lifetime warranty.

What quality looks like.



For information contact Browne USA 302 326 4802. Cuisipro is a registered trademark of Browne & Co. Ltd. Patent pending.

READER SERVICE NO. 76

THOS. MOSER
CABINETMAKERS



Classic Kitchen Stools

See our entire line of hardwood furniture, including our seven distinctly different kitchen stools. All are meticulously handcrafted with attention to detail and proportion. Guaranteed for life.

Call for a free 48-page catalog: 800-708-9045

www.thosmoser.com

READER SERVICE NO. 102

SILPAT



Silpat® -The original non-stick baking mat from France.

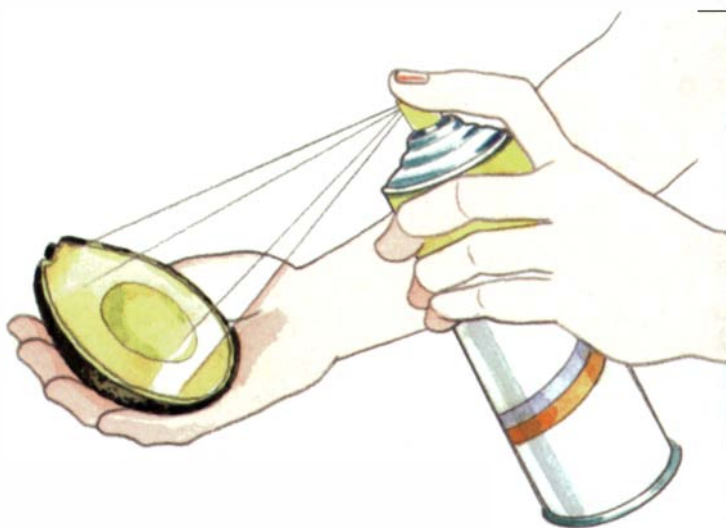
No grease needed, easy to clean and reusable thousands of times.

Great for freezing and baking (temperatures from -40°F to 500°F).

This silicone fiberglass mat is FDA, NSF®, and Kosher certified.

Available at your favorite specialty gourmet store

READER SERVICE NO. 70



WINNING TIP

Keeping cut avocados green

While preparing salad one day, I had half an avocado left over. Knowing light and air are the avocado's enemies, I lightly sprayed the exposed flesh with vegetable oil, wrapped the avocado half in foil, and refrigerated it. Three days later, the flesh was still perfectly green and firm. Lemon juice had never done as well!

—Linda L. Wible,
Mary Esther, Florida

HOW TO ENTER & WIN

Attention clever cooks: We want your best tips—we'll pay for the ones we publish—and we'll give a prize (see below) to the cleverest tip in each issue. Write to Tips, *Fine Cooking*, PO Box 5506, Newtown, CT 06470-5506 or send e-mail to fc@taunton.com.

Rest roasted chicken upside down for juicy white meat

Most good cooks know that after roasting a whole chicken, it should be allowed to rest for 10 to 15 minutes before carving. I found that resting the chicken breast side down on its roasting rack allowed the juices that would normally accumulate in its back to flow to the chicken's breast, making for juicier, more succulent breast meat.

—Philip May,
via e-mail

I make stock, bean stew, or a hearty soup, I add a cheese rind and a piece of prosciutto skin to the pot for a noticeable boost in flavor.

—Maryrose Livingston,
Ithaca, New York

Gold-panning method works for washing dried beans

I find that washing dried beans in a colander under running water isn't always the most effective way of eliminating debris, so I figured out a new method, one that not only washes away dirt but that also helps remove damaged beans. I put the beans in a large, shallow pot or wok (to approximate a gold-panning pan), fill the container with water, and run my fingers through the beans for a few seconds. Then I swirl the container around so that the water and beans circle around the container. By tilting the pan as the beans and water slowly stop swirling, the water and de-

bris flow off: The swirling makes the heavier items sink and the lighter things (like damaged beans, dirt particles, beans of a different kind that were mixed in) float so that they're easily poured off with the water.

—Jonathan Burkinshaw,
Toronto, Ontario

No more build-up on polenta spoons

One of the biggest problems when making polenta is that it sticks to utensils. This can easily be prevented by buttering the spoon or other utensil that you're using to stir the polenta while it's cooking. When it's done, remember to butter the spatula you use to spread the polenta in the pan or dish.

—T.E. Caswell,
via e-mail

Use a pot lid as a shield

When adding foods to hot liquids (such as potatoes or vegetables into simmering soup

Save hard cheese and prosciutto rinds for cooking

I have a small plastic bag in my freezer that contains rinds from hard grating cheeses such as Parmesan, Romano, and even well-aged Gruyère. Also, I'm fortunate enough to be able to buy prosciutto ends at my local grocery store. I trim the skin from the prosciutto end as I use the meat and store these trimmings with the cheese rinds. Whenever



The prize:
The hollow-ground edge on this 6½-inch Japanese-style knife by Wüsthof prevents vegetables from sticking to the blade by allowing air pockets to form, making it the ideal tool for cutting, dicing, or thinly slicing any vegetable, especially potatoes. Value: \$105.

Your Mornings Just Got Sexier!

Capresso
MT-500
10-Cup
Thermal
Coffee
Maker

Only
\$159.99

Free
Ground
Shipping
in the
Continental
US.



Hot, fast & beautifully equipped!

order online @
www.kitchenkapers.com

order toll free
800 455 5567

READER SERVICE NO. 149

Plum's
COOKING CO.

Dual Grinder™ Stainless.
Twist Savvygrip handle to select
salt or pepper. Metal pepper &
ceramic salt grinders.
Arrives fully filled. **chefn**

Toll Free 888-527-7485
www.plumscoking.com

READER SERVICE NO. 75

DISTINCTIVE PRODUCTS
FROM THAT LITTLE
COUNTRY GROCERY STORE IN
Napa Valley

OAKVILLEGROCERY.COM

OAKVILLE GROCERY®

PURCHASE FROM OUR WEB SITE OR CALL 1-800-973-6324

READER SERVICE NO. 119

Elegant Storage Solutions
Our Solid Copper Pot Rack

This pot rack is just a sample
of the hundreds of styles,
colors and finishes designed
by Rogar to work in
today's kitchens.

Visit www.rogar.com
for retail locations and
product information.
Rogar International Corp.
12732 Oak Lake Court,
Midlothian, VA 23112
Toll free: 1-800-351-1420

Rogar
INTERNATIONAL CORPORATION

READER SERVICE NO. 132

HAPPY
Carly's
Homemade
Kahlua
THE
PETERSON'S
KITCHEN
HOLIDAYS

Suzanne's
Delicious Truffles
RASPBERRY

Alicia's
COCOA MIX

Create gifts with style.
Make your homemade gifts truly
unique by creating beautiful labels
for them. Use your own words with
our designs. It's easy, and there's no
minimum order!

myownlabels
COM

Order online at www.myownlabels.com

READER SERVICE NO. 66

Culinary Adventures

Join us in **Tuscany, Provence or Marrakech** for an exceptional
culinary vacation. Savour the pleasures of these historic regions while
staying at a luxurious villa. Enjoy hands-on cooking classes, cultural
excursions, fine wine, and more. Available for exclusive rentals.
www.rhodeschoolofcuisine.com
or call us toll-free at 888 254 1070
Order our cookbook today, From Our Table to Yours
www.mediterraneancookbook.com

READER SERVICE NO. 42

Ballucci's
ITALIAN FOODS
90th Anniversary
1912 - 2002

"Shop Where The Chefs Shop"

**Fine Italian Meats, Cheeses, Olive Oil,
Vinegar, Tomatoes, Pasta and more!**

Shop us on-line at
www.tasteitaly.com

READER SERVICE NO. 128

FALK
CULINAIR
Serious Cookware for Serious Cooks™

Arguably the world's finest Cookware, Falk Copper
Cookware, from Belgium, is now available directly from
the US distributor at near wholesale pricing. To take
advantage of this fantastic opportunity, please visit our
easy to navigate website at:

CopperPans.com

No other cookware conducts
heat more efficiently or
evenly than Falk.

Ergonomic cast iron handles for
balance and heat resistance.

2.5mm stainless lined solid
copper construction for
superior performance
and durability.

Falk's exclusive
brushed finish
for easy cleanup.

© 2002 Culinary Concepts Int'l, Inc.

READER SERVICE NO. 173

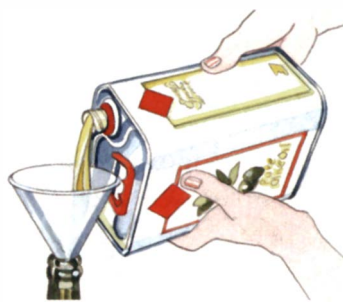


stock), use the lid of the pot to scrape the vegetables off the cutting board and into the hot soup. The lid creates a shield for any hot liquid that splashes up.

—Jeremy Garrison Ross,
Brooklyn, New York

Pouring olive oil smoothly from a metal can

I buy terrific, inexpensive olive oil in three-liter cans from my neighborhood Italian market, but the cans are too unwieldy to use every day, so I pour some of the oil into an old olive oil bottle. The trick is pouring the oil out



of a full can because a vacuum is created since there's only one pouring spout, causing the oil to "glug" out of the spout and splash all over the funnel. Avoid the temptation to punch a hole in the top of the can and use an old painter's trick instead; rotate the can so the spout is at the top, not the bottom, and pour the oil slowly. This leaves room for air to flow back into the can, relieving the vacuum and stopping the "glugging."

—Nelson Howe,
Marietta, Georgia

Measure water more accurately

When you need to measure water, use your kitchen sink's pull-out faucet if it has one. This way, you can fill a liquid measuring cup while it sits flat and level on the counter. It's more accurate than holding the measuring cup up to eye level to read it since you may inadvertently tilt the cup.

—Ken Fruehstorfer,
Palatine Bridge, New York

Perfectly crumbled saffron threads

I love to cook Middle Eastern dishes, which often call for saffron. To keep my precious saffron fresh longer, I store it in a small, airtight container in the freezer. When I take out a pinch of saffron, the threads are quite stiff and easy to crush between my fingers so there's no need for a mortar and pestle. The spice is then ready to be added to the dish or steeped in boiling water, according to the recipe.

—Kathy Wazana,
Toronto, Ontario

Quicker, lighter quesadillas

When I make quesadillas, I oil the tortillas by putting a small drop of oil in the center of each tortilla and rubbing them against one another to distribute the oil. This gives each tortilla a thin film of oil and keeps my pastry brush from getting oily.

—Eileen Tye,
via e-mail ♦

Cook Street School of Fine Cooking
Intensive Food & Wine Career Program
Classic French & Italian Technique
European Culinary Tour • Accelerated Program

The most inspiring learning environment in the industry.

call: **303-308-9300**
www.cookstreet.com
Denver, Colorado

READER SERVICE NO. 24

Send The Very Best
This Holiday Season

maison glass
NEW YORK SINCE 1902

Freshly Roasted Nuts, Caviar, Foie Gras, Salmon, Whole Smoked Turkey, Smithfield Ham, Stilton, NY Cheesecake, Cheeses, Marrons Glacés, Fruits in Liquor, Plum Pudding, Liquor Cakes, Chocolate Truffle Cakes, Brandied Fruit Cake, Panettone, Chocolates, Gourmet Coffees & Teas, Biscuits, Preserves, Chestnuts, Cranberry Sauces, Mustards, Vinegars, Oils, etc...

"Tout Bien Ou Rien"
(800) 822-5564

READER SERVICE NO. 10

PEUGEOT
la griffe saveurs

Peugeot created the pepper mill grinder long before it made cars and bicycles

Since 1842, Peugeot has been making pepper mills in France. Their pepper mill mechanism is recognized as the world's best. Why? Case-hardened steel is used for each grinding mechanism, giving it the durability of a ball-bearing. Your satisfaction is guaranteed by a Lifetime Warranty on the mechanism.

Excellence in style and performance... Peugeot...

Often Copied...Never Equalled!

SWISSMAR

Toll Free: 1 87-SWISSMAR (1-877-947-7627)
Online: www.swissmar.com info@swissmar.com

READER SERVICE NO. 127

the **gadget source.com**™

Foley Food Mill

\$19⁹⁸



2 qt stainless steel

thegadgetsources.com

Over 3,000 Cooking Tools!

1-800-458-2616

READER SERVICE NO. 148

Hand Selected
AVIAR[™]
FINE FOODS
Exquisite Caviar

800-553-2232
www.caviarchef.com

READER SERVICE NO. 72

Complements to the Chef



Since 1979

A Kitchen Store and More

Brimming with the stupendous, exciting, wonderful, incredible, eclectic, practical, exotic, unequalled, and fantastic.

Knowledgeable staff

Free Gift Wrapping • Bridal Registry
Free shipping for purchases over \$100.00

Monday - Saturday 10am - 6pm

Asheville, North Carolina

828-258-0558

1-800-895 CHEF (2433)

www.complementstothechef.com

READER SERVICE NO. 82

KYOCERA
fine ceramics

ultra-light weight

exceptional strength

unparalleled sharpness

Discover the ceramic advantage...

800-537-0294
www.kyoceratlycom.com
Kyocera Corporation

READER SERVICE NO. 67

Chef's Choice
Cordless Electric Teakettle

Model 685

Revolutionary Cordless Design!
Heating element is never in contact with water, so there's no build-up of objectionable mineral deposits on it.

Elegant Design for Kitchen and Serving Area: Teakettle lifts from corded base for easy filling and pouring.

For the retailer nearest you, call:
EdgeCraft
(800) 342-3255
(610) 268-0500

© EdgeCraft 1999, Avondale, PA 19311 www.edgecraft.com

READER SERVICE NO. 169

EXPLORE A COOK'S PARADISE



WE OFFER AN UNSURPASSED SELECTION OF COOKWARE, TABLEWARE, TOOLS AND MORE FROM AROUND THE WORLD, MARVELOUS CULINARY DEMONSTRATIONS AND A TERRIFIC ALL-OCCASION GIFT REGISTRY.

RETAIL STORES
NATIONWIDE

CATALOG 800 243-0852

CULINARY PROGRAM

WWW.SURLATABLE.COM

Sur La Table

FINE EQUIPMENT FOR COOKS AND PROFESSIONAL CHEFS SINCE 1972

READER SERVICE NO. 3

A Mediterranean Make-Ahead Menu

BY ARLENE JACOBS

When I first started cooking, I was so serious that I'd undertake too many complicated recipes for one meal. I'd be so preoccupied with the preparations that I wouldn't emerge from the kitchen during cocktail hour, and I'd be too exhausted by dessert to even talk to my guests.

But fifteen years of cooking in professional kitchens has changed all that. Seems the more skilled I become, the simpler my menus. I focus on organization and planning, doing much of the work ahead of time and enjoying my guests at party time.

But for me, simple never means plain. This dinner party menu is a perfect example of easy entertaining. It boasts a couple of little tricks (soaking raw onions to mellow their flavor, salting lemon zest for a savory garnish) and some interesting ingredients (hearts of palm, pomegranate seeds, and butternut squash) to spice up the dinner. More important, the meal is easy to plan. Not only can you prepare the flavorful chicken braise a day ahead, but the dish actually tastes even better a day later.

The menu doesn't follow the cuisine of one country, but offers a few Mediterranean twists just interesting enough to impress your guests without overwhelming them. Retro-feeling hearts of palm add texture to a salad of crisp romaine with an orange-honey vinaigrette. Spices like saffron, cinnamon, and cumin give the braised chicken depth of flavor, while dried figs and butternut squash provide sweetness and color. The combination of pears and nuts in the crackly-crisp strudel reinforces the Mediterranean theme and punctuates the meal perfectly.

You can complete most of the preparations before guests arrive (see the timeline on p. 44). Besides braising the chicken the day before, you can also work on the dessert, macerating the raisins and poaching the pears. The morning of your party, finish assembling the strudel and then bake it; it holds nicely, so you can reheat it during dinner.





Mediterranean Menu

Serves six to eight.

**Romaine Salad with
Hearts of Palm &
Orange-Honey Vinaigrette**



**Braised
Mediterranean Chicken**

**Couscous with
Chickpeas & Pistachios**

**Savory
Lemon Garnish**



Crisp Pear Strudel



Timeline

The day before

- ❖ Toast the pistachios and almonds.
- ❖ Prepare the lemon garnish.
- ❖ Clean the parsley, cilantro, and romaine; roll in paper towels and refrigerate in plastic bags.
- ❖ Braise the chicken.
- ❖ Poach the pears for the strudel.
- ❖ Soak the raisins for the strudel.
- ❖ Thaw the phyllo in the refrigerator.

That morning

- ❖ Make the orange-honey vinaigrette.
- ❖ Slice the onions and soak them in water.
- ❖ Prepare the pomegranate seeds.
- ❖ Assemble and bake the strudel.

Two hours before

- ❖ Chop the ¼ cup parsley for the braise's garnish.
- ❖ Lightly rinse and drain the preserved lemons.
- ❖ Cut the oranges into segments.

One hour before

- ❖ Make the couscous; keep warm over a pan of hot water.
- ❖ Reheat the chicken braise, covered, over low heat.



Mellow and crunchy. Soaking the onions in cold water tames their strong flavor and crisps the rings.

Romaine Salad with Hearts of Palm & Orange-Honey Vinaigrette

Serves six to eight.

FOR THE VINAIGRETTE:

3 tablespoons Dijon mustard
Finely grated zest of 1 orange (about 1 tablespoon)
Juice of 1 orange (about ¼ cup)
1 tablespoon fresh lemon juice
1 tablespoon honey
¾ teaspoon ground coriander
Pinch celery salt (optional)
Kosher salt and freshly ground black pepper
¼ cup grapeseed or canola oil
¼ cup extra-virgin olive oil

FOR THE SALAD:

½ Spanish onion, sliced into ⅛-inch rings
2 oranges
2 hearts of romaine, washed, dried, and torn into large pieces (about 8 cups)
6 canned hearts of palm, sliced into ¼-inch coins
24 kalamata olives

Make the vinaigrette: In a bowl, combine the mustard, orange zest, orange juice, lemon juice, honey, coriander, and celery salt, if using. Season with salt and pepper to taste and blend well with a whisk. Combine the oils in a measuring cup and, while constantly whisking the mustard mixture, slowly drizzle in the oils. Taste for seasoning. Cover and set aside until needed.

Prepare the onion rings and oranges: Rinse the onion rings in a strainer under cold water. Put them in a small bowl with cold water, cover, and refrigerate until needed. (This will crisp the onion rings and tame their strong flavor.) Slice off the ends of the oranges and set the fruit on one end. Following the fruit's contours, slice off the peel and the white pith. Hold the peeled orange over a bowl and slice along the membranes to free the segments.

To serve: Put the lettuce in a large bowl. Stir or whisk the vinaigrette and pour ¼ cup of it over the lettuce; toss to coat, adding more salt and pepper to taste. Distribute the greens among six salad plates. Top with the onions, orange segments, hearts of palm, and olives. Drizzle 1 tablespoon of the vinaigrette over each salad and serve immediately.



Space to breathe. Leave plenty of room while sautéing the chicken pieces to get an even, brown crust. You may need to brown them in two or three batches.

Braised Mediterranean Chicken

Serves six to eight.

For this braise, I like using whole chickens cut into pieces to get the perfect mix of white and dark meat to please all my guests. If you prefer either all dark or all white meat, you can instead buy about 5 pounds of the chicken parts you like.

1 cup dried Black Mission figs (about 15)
2 chickens (3 pounds each), rinsed and patted dry
Kosher salt and freshly ground black pepper
¼ cup olive oil
2 medium onions, finely diced (about 2½ cups)
6 cloves garlic, peeled and smashed
1 teaspoon ground cumin
¼ teaspoon saffron threads, crumbled
2 cinnamon sticks (3 inches long each)
14 ounces (1¼ cups) homemade or canned low-salt chicken broth
2 medium tomatoes (about 1¼ pounds total), cored, seeded, and cut into ½-inch cubes (about 3 cups)
1 cup coarsely chopped fresh flat-leaf parsley; plus another ¼ cup for garnish
1 cup coarsely chopped fresh cilantro
1 tablespoon fresh lemon juice; more if needed
1 butternut squash (about 1½ pounds), peeled and cut into ¾-inch dice
6 drops Tabasco or other hot sauce; more to taste
Couscous with Chickpeas & Pistachios (see the recipe at right)
½ cup pomegranate seeds (from about ½ pomegranate; see p. 76)
Savory Lemon Garnish (see the recipe on p. 46), gently rinsed

Soak the dried figs in ½ cup boiling water for 30 minutes.

Cut each chicken into six or eight pieces, reserving the backs for a soup

or stock. Season the chicken parts with salt and pepper. In a Dutch oven or a large, heavy pot, heat the olive oil over medium-high heat and sauté as many chicken pieces as will fit into the pan without crowding (about a third to a half) on both sides until golden brown. Transfer to a plate and repeat with the remaining chicken; set aside.

Put the onions, garlic, cumin, saffron, and cinnamon into the pot and stir, scraping up the browned bits clinging to the bottom. Sauté, stirring often, until the onions are soft and translucent, about 5 minutes. If the mixture begins to dry out or burn, add some of the fig soaking liquid.

Add the chicken broth, the figs and their soaking liquid, the tomatoes, 1 cup of the parsley, the cilantro, and the lemon juice, and return the reserved chicken pieces and any accumulated juices to the pot. Bring to a boil and then reduce the heat to low. Partially cover the pot and simmer, skimming any fat or froth as necessary. After 20 minutes, add the squash and nestle it into the stew so that it's completely submerged. Cook until the chicken is cooked through and tender and the squash has softened, about another 20 minutes.

Remove the chicken and squash from the broth and set aside. Discard the cinnamon sticks. Increase the heat to medium high and, stirring, reduce the broth by half or until it attains a saucy consistency, 10 to 15 minutes. Return the chicken to the pot; set the squash aside separately. At this point, you can cool and refrigerate the braise.

Before serving, gently reheat the braise over low heat. If the broth is too thick, thin it with a bit of water. When the chicken is hot, stir in the squash and toss gently until warmed through. Add the Tabasco and adjust the salt, pepper, and lemon juice to taste. Mound the couscous on a platter and surround it with the chicken. Drizzle with the sauce. Arrange the squash on top of the couscous. Garnish with the pomegranate seeds, lemon garnish, and the remaining ¼ cup parsley.



Couscous with Chickpeas & Pistachios

Serves six to eight.

You can make the couscous an hour ahead and keep it in a covered stainless-steel bowl over a pot simmering water.

¼ cup whole pistachios or slivered almonds
¼ cup extra-virgin olive oil
1 red bell pepper (about 10 ounces), cut into ¼-inch dice
Kosher salt
10 ounces (1½ cups) couscous
⅔ cup cooked or canned chickpeas, rinsed well
3 to 4 drops Tabasco or other hot sauce

Heat the oven to 325°F. On a baking sheet, toast the pistachios or almonds until golden brown, 12 to 15 minutes.

In a small sauté pan, heat 2 tablespoons of the olive oil and sauté the red pepper until slightly soft, 3 to 4 minutes.

In a medium pan, bring 3 cups water to a boil. Add 1 teaspoon salt and the remaining 2 tablespoons olive oil. Pour in the couscous, turn off the heat, cover, and set aside for 5 minutes.

Add the red pepper, pistachios, chickpeas, and Tabasco to the couscous and fluff with a fork. Season with salt to taste.



drink choices

With an aromatic and flavorful chicken stew, serve a fruity, young red

To start the meal, a light-bodied white would be just the thing to pair with the hearts of palm salad. Try the 2001 Gini Soave Classico (\$12), with lovely almond, straw, and lemon zest flavors to accent the orange honey vinaigrette. Other good (and similarly priced) Soaves to look for are Inama, Anselme, and Zonin. The braised chicken with figs and pomegranate calls for a juicy, youthful red with little or no oak. Look to California: the 1999 Laurel Glen Reds (\$9), a fruity Zinfandel-Syrah blend, or the 2000 Unti Vineyards Syrah (\$26) would bring out the aromatics in the braise. If you choose to serve wine with dessert, make it something with a touch more sweetness than the strudel. Either the 2001 Joseph Phelps Eisrebe from California (\$20 the half bottle) or the nonvintage Bonny Doon Muscat Vin de Glacière (\$18 the half bottle) would be perfect. Both wines are produced by freezing late-harvest grapes, and the results are stunning.

Tim Gaiser, a master sommelier, is a contributing editor to Fine Cooking.

Savory Lemon Garnish

Yields enough to garnish the braise.

2 lemons, scrubbed
1 tablespoon kosher salt
1 tablespoon fresh lemon juice

With a vegetable peeler, remove the zest from both lemons in wide strips, taking care not to include any of the white pith. Cut the strips of zest into thinner strips, about ¼ inch wide.

Put the zest in a small saucepan of boiling water and boil for 3 minutes. Drain in a strainer and rinse with cold water. Repeat this procedure of boiling (with fresh water) and draining two more times. The zest will be somewhat soft and most of the bitterness will be gone.

Drain well and put the zest in a ramekin with the salt and lemon juice. Cover and let the flavors develop overnight in the refrigerator. Rinse gently with water before using.



Crisp Pear Strudel

Serves six to eight.

2 cups water
2 cups granulated sugar
½ vanilla bean, cut in half lengthwise and seeded (with a paring knife); reserve the seeds for another use (or 1 teaspoon pure vanilla extract)
2 strips lemon zest
4 slices fresh ginger, each ⅛ inch thick
Juice of 1 lemon (about 2 tablespoons)
4 ripe Bartlett pears, peeled, cored, and sliced lengthwise into 8 pieces each
⅓ cup golden raisins
2 tablespoons Cognac
⅓ cup whole, skin-on almonds
4 sheets frozen phyllo dough, thawed
½ cup unsalted butter, melted
½ cup coarsely crushed amaretti cookies, or stale breadcrumbs
Confectioners' sugar for sprinkling

In a medium saucepan over high heat, combine the water and sugar and bring to a boil. Stir to dissolve the sugar. Add the vanilla bean, lemon zest, and ginger. Reduce the heat to low and simmer the syrup for 10 minutes. Add the lemon juice and pears (and vanilla extract, if using). Cover and poach gently until the pears are soft, about 15 minutes. Refrigerate the pears in the liquid for at least 2 and up to 24 hours. Put the raisins in a small bowl, cover with the Cognac, and also let soak in the refrigerator for the same amount of time.

Heat the oven to 325°F. On a small baking sheet, toast the almonds until they're golden brown in the center, about 12 minutes. Let cool, chop coarsely, and set aside.

Increase the heat to 400°F. Set the pears in a colander to drain (it's okay to discard the syrup).

Put a clean, damp (but not wet) dishtowel on the counter and gently lay the phyllo sheets on top. Cover with a second damp towel (this will keep the pastry from drying out). Cover your workspace with a piece of parchment slightly larger than the phyllo sheets. Remove two phyllo sheets and lay them on top of the parchment with the longest side facing you. Brush generously with melted butter, and sprinkle with half of the toasted, chopped almonds. Lay the other two phyllo sheets on top and repeat.

Sprinkle the Amaretti crumbs or breadcrumbs in a band about 2 inches wide along the edge closest to you. Arrange the pears on top of the crumbs and sprinkle with the raisins.

Starting at the edge closest to you and using the parchment as an aid, gently roll up the strudel and set it on a parchment-lined baking sheet. With a serrated knife, score the top of the strudel at about 2-inch intervals. Bake on the middle rack of the oven for 20 minutes. Lower temperature to 350°F and continue to bake until the pastry is a deep golden brown, 10 to 15 minutes. Let cool and store at room temperature until ready to serve.

To serve, reheat in a 350°F oven until warm and then sprinkle with the confectioners' sugar.

Arlene Jacobs is the former executive chef at Lot 61 in New York City. She's now a cooking teacher and freelance writer. ♦



The secret to phyllo: keep it moist

Phyllo pastry undeservedly strikes fear in the hearts of many cooks. It shouldn't: It's forgiving if you work with it properly. You can usually find it in your market's frozen food aisle. Since phyllo dries out quickly, try to buy it fairly fresh. Check the expiration date or buy from a store with quick turnover.

Put the package in the fridge the day before you plan to use it to be sure it thaws. And—most important—as you work, keep the phyllo covered with a damp dishtowel, which will keep it pliable.

Score before baking. Arlene Jacobs uses a serrated knife to score the strudel so it's easier to slice later, and so steam can escape during baking.

roasting Prime Rib for the holidays

For the best roast beef, splurge on high-quality meat, season it well before roasting, and keep your instant-read thermometer handy

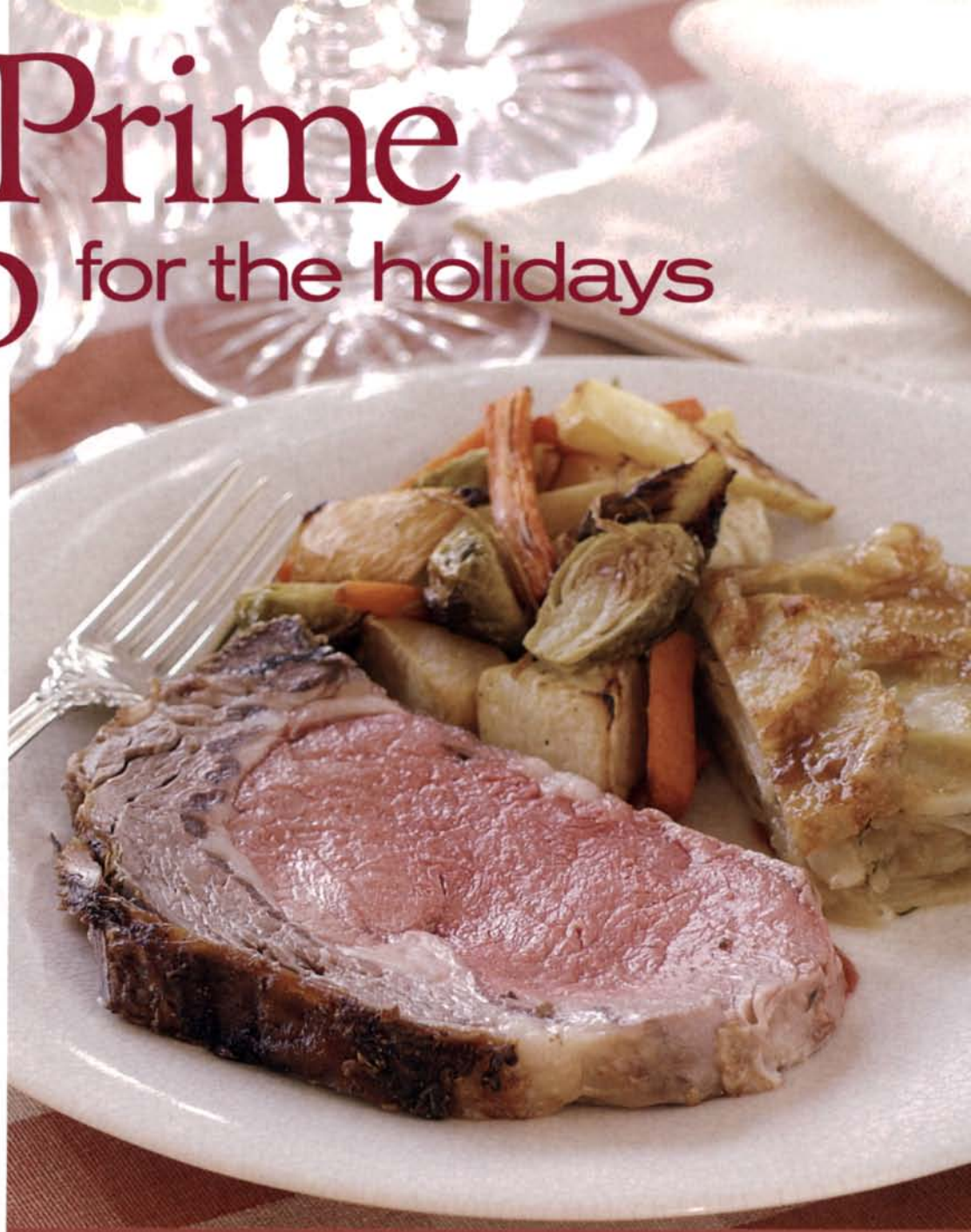
BY BRUCE AIDELLS

Growing up in a large family, we traditionally had a huge Christmas gathering, replete with swarms of screaming, hungry children and at least 20 adults. We always had the obligatory turkey, but my grandmother would also make an impressive prime rib. Although she cooked the beef to a dry well done, it was my favorite, and everybody else's too.

I've developed my own holiday traditions since then, but I still make prime rib each year, only I cook it to medium rare. The cut, also called a standing rib roast, is elegant, abundant, and extremely flavorful—qualities I like in roasts. It isn't cheap, ranging from \$8 to \$14 per pound, depending upon quality, but the good news is that cooking it to perfection couldn't be easier. All you need to do is season it and roast it. The less the meat is fussed with, the better.

The seven ribs of a rib roast

When shopping for a rib roast, you'll have some choices to make. First,



Ignore all roasting or doneness charts that tell you to judge meat doneness by so many minutes per pound.

There are simply too many variables—such as the roast's shape, its temperature as it enters the oven, and oven hot spots—to warrant using roasting time as a measure of doneness. A better indicator is a meat's internal temperature, taken with an instant-read thermometer (see p. 48).



Pat the spice rub generously all over the rib roast and then let it sit, refrigerated, for up to 24 hours for the most flavorful results.

Let the roasted meat rest for 15 to 45 minutes before slicing. Resting allows the juices to be redistributed throughout the meat.

how many ribs do you want? A full rib roast contains seven ribs, but for most families, a three-rib roast is plenty big enough, since it will feed seven to eight people. (A full seven-rib roast can weigh up to 16 pounds and could be a tight squeeze in your oven). Which three ribs are the best? I prefer what is called the “small end of the ribs”—the area of relatively lean, flavorful meat adjacent to the expensive short loin. You might also hear this three-rib roast referred to as ribs 10–12, since the full rib roast is actually ribs 6–12 from the upper rib section of the animal. The “large end of the ribs,” or ribs 6–9, lies next to the chuck and has more chunks of fat between smaller lean areas.

When prime rib isn't “prime”

“Prime rib” is simply the popular name for a rib roast; it doesn't necessarily mean that your beef has been graded *prime* (the USDA's best grade). *Choice* is the next-best grade, but look out: Many grocery chains now stock *select*, the next grade down. *Select* is leaner and lacks the flavor of *choice*, so be sure to check the label before buying. (For more on meat grades, see p. 82.)

Some beef has been dry-aged, which means it has been allowed to sit uncovered in a cold (36°F) refrigerator for three to five weeks. Aging releases natural tenderizing



If you own an old-fashioned metal or glass meat thermometer, throw it away or donate it to your local museum of anachronisms.

Not only are those old thermometers inaccurate, they often don't begin registering until the meat is over 140°F, which can give you a roast approaching medium well, a problem for those of us who like their meat rare to medium rare.

Instead, pick up an instant-read thermometer, which can have either a numerical dial or a digital readout on a plastic head. Neither instrument will set you back more than \$20. To use, simply plunge the thermometer deep into the center of the roast, being sure not to touch the bone. Wait 15 to 30 seconds until the temperature stabilizes to get the right reading.

enzymes, softening the tough connective tissue. The evaporation of moisture helps the flavors to mellow and the beefiness to concentrate. Today, most butchers haven't the room or the wherewithal to provide dry-aged beef. Some age their beef in the cryovac bag in which the beef arrives, but this "wet-aging" doesn't provide the same wonderful results. If you can find dry-aged and are willing to pay the premium, give it a try.

You can also buy a rib-eye roast with the rib bones removed. It's expensive, and for my money, not as spectacular a presentation as the bone-in roast. Besides, you don't get those wonderful ribs to nibble on while you're doing the dishes.

A good start in a hot oven, and a long rest

There are many opinions on the best way to roast a prime rib. Some North American cookbooks advise roasting it in a 325° to 350°F oven. British books suggest searing it in a 450° to 500°F oven for a short time and then continuing to roast it at 325° to 350°F until it reaches the desired doneness. I side with the Brits, the originators of roast beef and Yorkshire pudding. Their method ensures a crusty brown exterior and the wonderful aroma and flavor that we crave in roast beef.

Just like the stressed-out cook, a well-roasted prime rib needs time to rest. Once out of the oven, a roast's residual heat continues to cook it, causing a 5° to 10°F rise in the internal temperature. Resting not only completes the roasting of the meat, it also lets the juices that have risen to the roast's surface settle back into the interior of the meat, not onto the bottom of the carving board. A proper rest is crucial for juicy, succulent slices of meat, so be sure to build it into your timetable.

Bruce Aidells, founder of the Aidells Sausage Company, co-wrote The Complete Meat Cookbook. ♦

Spice-Rubbed Prime Rib

Serves seven to nine.

For the easiest carving, have your butcher remove the chine or feather bones, which make up part of the spinal column. For a larger crowd, cook a five-bone (10- to 12-pound) rib roast and double the dry rub. For more intense flavor, season the roast a day ahead, cover it loosely with plastic, and refrigerate it overnight.

- 3 cloves garlic, minced**
- 1 tablespoon kosher salt**
- 2 teaspoons coarsely ground black pepper**
- 2 teaspoons chopped fresh thyme (or rosemary)**
- 2 teaspoons crushed fennel seeds**
- 1½ tablespoons olive oil**
- 3-bone standing rib roast (6 to 7 pounds), chine bones removed**

Crush the garlic with the salt in a mortar and pestle or mix it well in a small bowl. Mix in the pepper, thyme or rosemary, fennel seeds, and olive oil. Rub all over the roast, especially in any spaces between the meat and bones. Let the rub sit on the roast for at least ½ hour and up to 24 hours, refrigerated and loosely covered. (After being refrigerated, let the meat come to room temperature for 1 hour before roasting.)

Heat the oven to 450°F. Lay the roast, bone side down, in a large shallow roasting pan and roast for 15 minutes. Turn the oven down to 350°F without opening the door. After about 45 minutes (or after 1 hour for a 5-bone roast), check the temperature of the roast by inserting the instant-read meat thermometer in the direct center of the roast. If it isn't 115°F, continue roasting, checking every 15 minutes or so, until it reaches 115°F. This temperature will give you a mostly rare roast, except for the end cuts, which will be medium-rare to medium. You can roast it to 120° to 125°F if you want medium-rare meat, but be careful not to overcook it. Remove from the oven and cover loosely with foil. Let the roast rest for at least 15 and up to 45 minutes. During this time, the temperature will rise another 5° to 10°F and the juices within the roast will be redistributed. Carve (see the sidebar at top right) and serve.

Carving a standing rib roast



Tilt the roast onto its spinal side (the rounded, meaty side facing downward). Stab the meat with a large fork and run your knife parallel to the ribs, separating the rib bones from the large chunk of meat.

Set the deboned roast on its rib side and cut into slices of whatever thickness you want. Bruce Aidells likes his between ¼ and ½ inch thick.



wine choices

Partner this succulent standing rib roast with Bordeaux-type red wines

This juicy rib roast calls for a deeply flavored Cabernet blend or a Merlot. If you have a special bottle stashed away that you've been waiting to drink, now's the time to uncork it. And if not, you have plenty of other options.

My first choice would be a Bordeaux with a few years of age on it. The 1994 Château Léoville-Poyferré St-Julien (\$35) has the depth, balance, and smooth texture to pair beautifully with the roast (though considered an "off" vintage, this wine is drinking beautifully right now). A younger, opulent Merlot with a bit of Cabernet would also be delicious; look for 1999 Januik Merlot from Washington State's Columbia Valley (\$27). Or, the 2001 Rosemount Estate Cabernet Merlot from Australia—at \$8, easy drinking and easy on the wallet—would also be delicious; it's lush and soft.

Tim Gaiser, a master sommelier, is a contributing editor to Fine Cooking.

Golden Russet Potato Gratin

Chicken broth—instead of cream—makes a lighter-style potato gratin with a boost of flavor from browned onions

BY MICHAEL LOUCHEN

I was first introduced to broth-based potato gratins as a young chef at Boston's historic Parker House restaurant. We served them often because diners loved them, and their straightforward composition—potatoes, thyme, chicken broth, onions, and cheese—complemented everything from roast chicken to standing rib roast.

Years later, I still make this kind of gratin at home and at work. I like the fact that you can put it together quickly with items that are usually on hand, yet it's

also elegant enough for a formal dinner party. The soft, layered potatoes and crisp Gruyère crust create a rich side dish that's also relatively light—compared to a traditional creamy gratin. That's a welcome thing around the holidays, when heavy foods are seemingly everywhere.

Russets and a rest are the keys to perfect texture

To punch up the flavor of canned chicken broth, I brown onions and then add the broth to them to infuse it and to pick up the car-

amelized juices on the bottom of the pan. The browned onions (a quick version of caramelized onions) give depth to the broth, and they're easy to make. I sauté sliced onions over medium heat to soften them; then I raise the heat to high and stir rapidly until they brown and sweeten, about 15 minutes total cooking time.

Russet potatoes are a good fit for this gratin. Their starchiness helps bind the layers and is a good base for absorbing the flavorful broth. To make slicing the wobbly potatoes easier, I first



Slice the russets thin, about 1/8 to 1/16 inch thick. The slices needn't be perfectly consistent; they'll still cook evenly in a moderate oven.



Pour the chicken broth over the potatoes, which are layered with browned onions, fresh thyme, and butter.



Neatly arrange a top layer of slightly overlapping potatoes. Sprinkle on the cheeses and butter, which will create a savory crust.



take a thin slice off their bottoms so that they rest flat against the cutting board, and then cut them into thin disks, between $\frac{1}{8}$ and $\frac{1}{16}$ inch thick.

After baking the gratin, let it sit for 20 minutes before cutting so it has a chance to set. This cooling period allows the potatoes to soak up the remaining broth and the layers to tighten up, so you can slice perfect square pieces. The resting period also gives you a chance to finish your other dinner preparations.

Other flavors, as you like

This gratin is delicious as it is, but you can certainly dress it up. Adding bacon and sautéed bell peppers, a nod to the classic potatoes O'Brien, lends a meaty sweetness. You can substitute chopped parsley or chives for the thyme or add oven-roasted tomatoes, fresh rosemary, and olives for a more robust version. You could also use a different cheese for the Gruyère if you like. Monterey Jack or a good aged Cheddar work well, though you may want to add them halfway through baking, as they melt more quickly than Gruyère.

Golden Russet Potato Gratin

Serves six to eight.

- 1½ tablespoons olive oil**
- 2 large yellow onions (about 1 pound total), halved and thinly sliced from root to blossom end**
- Kosher salt**
- 1½ cups low-salt canned chicken broth**
- 3 tablespoons unsalted butter**
- 3½ pounds russet potatoes (about 6 medium)**
- 2 teaspoons fresh thyme leaves**
- Freshly ground black pepper**
- 1 cup lightly packed grated Gruyère (about 1½ ounces)**
- 3 tablespoons freshly grated Parmigiano Reggiano**

Heat the oven to 400°F. Heat a large skillet over medium heat, add the oil, and when it's hot, add the onions. Season well with salt and cook, stirring often, until the onions turn translucent and soften completely, about 10 minutes. Raise the heat to high and cook, stirring constantly, until the onions darken uniformly to a light brown, about 4 minutes. Carefully add the chicken broth (it will steam) and scrape the bottom of the pan to incorporate the browned bits into the broth. Remove from the heat.

Grease a 2½-quart casserole dish (about 8x11 inches) with 1 tablespoon of the butter. Cut the remaining butter into ¼-inch cubes. Peel the potatoes. Using a knife or a mandoline, cut the potatoes into disks about $\frac{1}{8}$ to $\frac{1}{16}$ inch thick. Arrange a layer of potatoes, slightly overlapping, on the bottom of the casserole dish, starting at one end of the dish and working to the other end in rows. Cover evenly with a third of the onions (use a slotted spoon), a third of the thyme, $\frac{1}{4}$ teaspoon of the salt, some pepper, and about 1½ teaspoons of the butter. Arrange two more layers of potatoes, onions, thyme, salt, pepper, and butter over the first. Pour the broth over this third layer. For the fourth and last layer, use the remaining potatoes and butter and sprinkle on the Gruyère and Parmigiano.

Bake until the top layer is golden brown, the potatoes are tender when pierced, and most of the broth has been absorbed (use a knife to peek around the edges), about 50 minutes. Let the gratin cool for 20 minutes before cutting and serving.

Michael Louchen is the corporate chef of The Taunton Press's T-Room. ♦

Glazing Carrots

for Sweet, Simple Sides

This classic technique works best with complementary flavorings that won't mask the root's delicate sweetness

BY TASHA PRYSI

There's never a shortage of carrots in my house. Every time I go to the grocery store, I think to myself, "I'd better get a few carrots." Then I get home and discover that I still have some in the fridge. I'm paranoid about not having them around for making soups, stocks, and braises, so my crisper is never empty. And occasionally it gets quite full. It's at times like this, when I'm staring at a bin full of carrots, that I start to remember all the other delicious ways I can cook them. One of my favorite ways to bring out the sweet, delicate side of this hardy vegetable is by glazing.

Glazing is an easy way to transform the humble carrot into a simple but special side dish, perfect to accompany a holiday roast but equally at home next to a slice of meatloaf. This classic technique involves cooking the carrots with a small amount of water, butter,

and sugar. As the carrots cook, they release their juices, which mingle with the butter and sugar, eventually forming a sweet glaze. The carrots become sweet and tender, tasting just a little more intense than they do raw. In other words, the glaze should enhance the vegetable's flavor, not mask it. This method works well for many other vegetables, but glazed carrots are by far my favorite.

Make an effort to buy carrots that are naturally sweet and crisp. If I have an opportunity, I'll nibble on the tail end of one or two carrots before I commit to buying. It's surprising how much their flavor can vary with age, freshness, and variety. Carrots with their green tops still attached are a good indicator of freshness, but looks can be deceiving; don't automatically pass on the big, bulky carrots, which can be just as sweet.



Follow these

❖ Use a sauté pan that's large enough to hold the carrots in a single layer—a straight-sided 10- to 12-inch sauté pan works well. This is important so the carrots cook quickly and at the same rate.



Classic Glazed Carrots

Serves four to six.

You can use brown sugar instead of white, but in that case, omit the herbs.

1½ pounds carrots (about 8), peeled and trimmed

About 1 cup water

2 tablespoons unsalted butter

1 tablespoon granulated sugar

1 teaspoon kosher salt; more as needed

1½ tablespoons chopped fresh flat-leaf parsley, chervil, or chives (optional)

Cut the carrots in half lengthwise. Holding your knife at a sharp angle, cut the carrot halves into 2-inch lengths to make diamond shapes; try to make all the pieces the same size so they cook evenly. Put the carrots in a 10- to 12-inch sauté pan (they should be almost in a single layer) and add enough water to come halfway up the sides of the carrots. Add the butter, sugar, and salt, and bring to a boil over high heat. Cover the pan with the lid slightly askew, reduce the heat to medium high and cook at a steady boil, shaking the pan occasionally, until the carrots are tender but not soft (a paring knife should enter a carrot with just a little resistance), 12 to 14 minutes. Uncover and continue to boil until the liquid evaporates and forms a syrup. Shake the pan and roll the pieces around to evenly glaze the carrots. Taste and add a pinch more salt if necessary. Toss with the fresh herbs, if you like, and serve. *(More recipes follow)*

tips for the best glazed carrots

❖ If you're cooking for more than six people, use two pans or cook the carrots in batches, reheating the earlier batches just before serving.

❖ You can use a cooking liquid other than water, such as vegetable or chicken broth, but I tend to choose water because it lets the carrots' own flavor come through.

❖ Cover the pan with the lid slightly askew once the liquid comes to a boil. This lets some steam escape so that, ideally, the carrots will be cooked by the time most of the water has evaporated.

❖ Cook the carrots until the tip of a paring knife enters the carrots easily but still with the barest touch of resistance. I like my glazed carrots tender with a hint of toothiness left, but you might prefer them slightly firmer or softer, so taste a carrot to find your preference.

❖ When the carrots are done, remove the lid and boil the remaining liquid until it evaporates and forms a syrup. Shake the pan to roll the pieces around and evenly coat them in the glaze. You can serve the carrots just like this, or you can top them with a sprinkling of chopped fresh herbs.



Glazed Carrots with Marsala

Serves four to six.

I first read about this flavor combination in Elizabeth David's *Italian Food*. As she suggests, they're delicious served with lamb. If you don't have Marsala, sweet sherry is a fine substitute.

- 1 ½ pounds carrots (about 8), peeled and trimmed**
- 2 tablespoons unsalted butter**
- 1 teaspoon granulated sugar**
- 1 teaspoon kosher salt**
- ½ cup sweet Marsala**
- About ⅓ cup water**
- 1 tablespoon chopped fresh flat-leaf parsley (optional)**

Holding your knife at a sharp angle, cut each carrot into ¼-inch-thick oval slices. Melt the butter over medium heat in a 10- to 12-inch sauté pan. Add the carrots (they should be almost in a single layer), sugar, and salt, and swirl the pan over medium heat until the sugar and salt dissolve and the carrots are evenly coated with butter. Add the Marsala, simmer for 3 minutes, and then add enough water to come halfway up the sides of the carrots. Increase the heat to medium high, bring to a boil, and cover the pan with the lid slightly askew. Cook at a steady boil, shaking the pan occasionally, until the carrots are tender but not soft (a paring knife should enter a carrot with just a little resistance), 6 to 8 minutes. Uncover and continue to boil until the liquid evaporates and forms a syrup. Shake the pan and roll the pieces around to evenly glaze the carrots. Toss the carrots with the parsley, if you like, and serve.



Maple-Glazed Carrots

Serves four to six.

These are delicious with roast pork and cornbread. Pure maple syrup is essential.

- 1 ½ pounds carrots (about 8), peeled and trimmed**
- About 1 cup water**
- 2 tablespoons unsalted butter**
- 1 ½ tablespoons pure maple syrup**
- 1 teaspoon kosher salt; more as needed**

Cut the carrots using the roll cut: Trim the tip of the carrot with a sharp diagonal cut. Roll the carrot 180 degrees and cut off a 1-inch piece, keeping your knife at the same diagonal angle as the original cut. Continue to roll and cut the carrot in this way. If the carrot widens dramatically toward the top, adjust the knife angle and carrot length so the pieces are all about the same size.

Put the carrots in a 10- to 12-inch sauté pan (they should be almost in a single layer) and add enough water to come halfway up the sides of the carrots. Add the butter, maple syrup, and salt, and bring to a boil over high heat. Cover the pan with the lid slightly askew, reduce the heat to medium high, and cook at a steady boil, shaking the pan occasionally, until the carrots are tender but not soft (a paring knife should enter a carrot with just a little resistance), about 10 minutes. Uncover and continue to boil until the liquid evaporates and forms a syrup and the carrots start to caramelize and become lightly tinged with brown. Shake the pan and roll the pieces around to evenly glaze the carrots. Taste and add a pinch of salt, if needed, and serve.



Glazed Carrots & Shallots with Thyme

Serves four to six.

This is a perfect accompaniment to roast beef or chicken with mashed potatoes. Be sure to let the carrots and shallots caramelize and turn golden brown at the end.

- 1 ½ pounds carrots (about 8), peeled and trimmed**
- 8 ounces shallots (about 5 or 6 medium), ends trimmed, peeled, and cut in half or in quarters if large**
- About 1 cup homemade or low-salt canned chicken broth**
- 2 tablespoons unsalted butter**
- 2 teaspoons kosher salt; more as needed**
- 1 teaspoon granulated sugar**
- 1 teaspoon chopped fresh thyme**

Cut the carrots in half lengthwise. Holding your knife at a sharp angle, cut each half into ¼-inch-thick slices to make half-moons. Put the carrots and shallots in a 10- to 12-inch sauté pan and add enough broth to come halfway up the sides of the vegetables. Add the butter, salt, and sugar and bring to a boil over high heat. Cover the pan with the lid slightly askew, reduce the heat to medium high, and cook at a steady boil, shaking the pan occasionally, until the carrots are tender but not soft (a paring knife should enter a carrot with just a little resistance), 8 to 10 minutes. Uncover, add the thyme, and continue to boil until the liquid evaporates. Continue to cook the carrots and shallots over medium-high heat, stirring occasionally, until they begin to caramelize and turn golden brown, 3 to 4 minutes. Taste and add a pinch more salt, if necessary, and serve.

Ginger-Glazed Carrots

Serves four to six.

Fresh ginger and carrots are natural companions, and cilantro gives this dish an added boost. For a simple dinner, serve these carrots with pan-fried fish and a wedge of lime.

1½ pounds carrots (about 8), peeled and trimmed
About ⅔ cup water
2 tablespoons unsalted butter
1 teaspoon granulated sugar
1 teaspoon kosher salt; more as needed
2 teaspoons minced fresh ginger
1½ tablespoons chopped fresh cilantro (optional)

Cut the carrots in half lengthwise. Holding your knife at a sharp angle, cut the carrot halves into 1-inch lengths, measured point to point, to make diamond shapes. Put them in a 10- to 12-inch sauté pan (they should be almost in a single layer) and add water to come halfway up their sides. Add the butter, sugar, and salt and bring to a boil over high heat. Cover the pan with the lid slightly askew, reduce the heat to medium high, and cook at a steady boil, shaking the pan occasionally, until the carrots are tender but not soft (a paring knife should enter a carrot with just a little resistance), 7 to 9 minutes. Uncover, stir in the ginger, and continue to boil until the liquid evaporates to create a syrup. Shake the pan and roll the pieces around to evenly glaze the carrots. Add a pinch more salt if needed, toss with the cilantro if you like, and serve.



A former cook at Chez Panisse in Berkeley, California, Tasha Prysi now teaches and writes about cooking. ♦

4 ways to cut a carrot

I think carrots are one of the most fun vegetables to work with because of the many ways you can cut them. For glazing, you can use just about any cut you want, as long as the pieces are about the same size and shape, which helps them cook evenly. It's easier to accomplish this if you start with whole carrots that are all about the same width, and if they're more cylindrical than conical; carrots with wide tops and thin tips are tricky to cut evenly. Sometimes I use baby carrots (not those machined "baby carrots" sold in plastic bags, but real baby carrots, sold with their tops); left whole or halved lengthwise, they're also an attractive option. Keep in mind that the thicker and larger cuts will take longer to cook.



Oval slices

Cut the carrot into ¼-inch oval slices with a sharp diagonal cut (on the bias).



Diamonds

Cut the carrot in half lengthwise. Cut the halves into 1- or 2-inch lengths (measured point to point) with a sharp diagonal cut.



Roll cut

Trim the tip of the carrot with a sharp diagonal cut. Roll the carrot 180 degrees and cut off a 1-inch piece, keeping your knife at the same diagonal angle as the original cut. Continue to roll and cut the carrot in this way. If the carrot widens dramatically toward the top, adjust the knife angle and carrot length so the pieces are all about the same size.



Half moons

Cut the carrot in half lengthwise. Cut each half into ¼-inch slices with a sharp diagonal cut.

A Sweet Challenge

Good things happen when two pastry chefs tinker with chocolate, cherries, almonds, and coffee

COMPILED BY MARYELLEN DRISCOLL

There's a reason why so many of us covet those tattered recipe cards for our grandmothers' cookies, cakes, and pies. For most of us, baking seems so precise and formulaic that it can be tricky to improvise, let alone innovate. Then there are the world's baking dynamos, like pastry chefs Gale Gand from Tru in Chicago and Paige Retus from Olives in Boston, who don't blink at pulling ingredients off the pantry shelf and creating something brand new.

So we put them to the test, handing them four of our favorite baking ingredients—chocolate, dried cherries, almonds, and coffee—to see what they'd create. In the end, both surprised us with recipes that were as drastically different as they were scrumptious. Each also clued us in to how she came to be inspired and create what she did—giving us a sneak peek into the creative process of a pro.

Rules of the challenge. Before we let our chefs go wild, we laid down a few rules.

❖ Of the four chosen ingredients—chocolate, dried cherries, almonds, and coffee—one could be dropped.

❖ Also at their disposal were basic baking ingredients—butter, eggs, milk, flour (all-purpose and cake), sugar (white, light or dark brown, and confectioners'), salt, baking soda, baking powder, and vanilla extract.

❖ Two additional wildcard ingredients could be added to help make their ideas sing.

Maryellen Driscoll is Fine Cooking's editor at large.





Gale Gand fashions a chocolate terrine

All you taste is the pure essence of chocolate as it lands in your mouth.

Lately I find myself drawn to recipes that are simple but that hold a lot of appeal. Plus, when it comes to working with chocolate, I find it's often best to deliver it as straight as possible. So this smooth, creamy, fudgy slab of chocolate heaven with very few ingredients seemed the perfect creation. There aren't many other flavors, so all you taste is the pure

essence of chocolate as soon as it lands in your mouth. The full effect of its silky texture follows as the chocolate melts from the warmth of your tongue.

When I'm designing a dessert, I like to contrast textures, so I knew I wanted something crunchy to exaggerate the silky feel of the terrine. That's where the almonds came in. But how to make them even crunchier was the question. I turned them into a brittle, cooking the sugar until golden brown for a nuttier taste. While I used the coffee to add depth of flavor to the terrine, the dried cherries didn't really fit, so I chose to leave them out. For an additional ingredient, I wanted some lightly whipped cream to snuggle up to the dense chocolate terrine. This is the final contrasting element I felt the dish needed.

Chocolate Terrine with Whipped Cream & Almond Brittle

Serves twelve.

8 ounces good-quality semisweet chocolate, coarsely chopped
6 ounces (12 tablespoons) unsalted butter, cut into 12 pieces; more for the pan
 $\frac{3}{4}$ cup granulated sugar
 $\frac{1}{2}$ cup brewed coffee (fresh or leftover)
4 large eggs, beaten
Almond Brittle (see the recipe on p. 58)
1 cup heavy cream

Position an oven rack in the lower middle of the oven and heat the oven to 350°F. Grease an 8x5-inch loaf pan and line it with heavy-duty foil, making sure not to puncture it.

Fill a medium saucepan halfway with water and bring the water to a simmer. Put the chocolate and butter in a stainless-steel bowl large enough to fit over the pan without dipping into the water. Set the bowl over the simmering water, stirring the chocolate and butter with a whisk until melted and blended. Add the sugar and coffee, slowly stirring to dissolve the sugar. Continue cooking until the mixture is hot to the touch and the sugar

is dissolved. Remove the bowl from the heat and whisk in the beaten eggs. Pour the chocolate mixture into the lined loaf pan.

Set a large baking dish on the oven rack. Set the loaf pan in the center of the baking dish and surround it with 1 inch of very hot water. Bake until the chocolate has begun to lose its shine, doesn't shimmy when jostled, and just begins to puff slightly around the edges, 40 to 50 minutes. Remove the terrine from the oven and set it on a wire rack to cool to room temperature. Cover with plastic wrap and chill in the refrigerator for at least 4 hours or overnight.

Meanwhile, make the almond brittle (below).

Lift the terrine out of the loaf pan, using the foil as a sling. Turn it over onto a platter or cutting board and peel off the foil. Using a knife that has been dipped in hot water and wiped dry, cut the terrine into ½-inch slices. (For even slices, trim off the ends of the loaf first.)

In a chilled medium stainless-steel bowl, beat the heavy cream with a whisk or an electric mixer at medium-high speed until it holds soft peaks when the beaters are lifted. Serve each slice of the terrine with a dollop of the whipped cream and a tablespoon-size sprinkling of the chopped almond brittle.

Almond Brittle

Yields about 1¼ pounds.

2½ cups granulated sugar

¾ cup water

2 tablespoons unsalted butter

5 ounces (1 cup) whole almonds, toasted, cooled, and coarsely chopped

Grease a rimmed baking sheet with oil or cover with a nonstick liner (not parchment). Put the sugar in a medium saucepan without catching any crystals on the walls of the pan. Add the water, pouring it around the walls to rinse down any sugar that might be there. Let the mixture sit for 1 minute (don't stir) so that the water infiltrates the sugar. Over high heat, boil the mixture without stirring until it turns very light amber, about 10 minutes. (Test the color of the caramel by dripping a bit onto a white plate.) Remove from the heat and stir in the butter with a wooden spoon just until melted and evenly blended. Stir in the nuts and then immediately pour the mixture across the prepared baking sheet. Let cool. Break the brittle into manageable pieces and then chop half of it for the terrine (save the rest for snacking). The brittle can be stored in an airtight container for up to a week.

Gale Gand is the executive pastry chef and partner of Tru in Chicago.



When I saw this rich list of ingredients, with coffee capping off the list, I immediately thought of a yeasted cake or sweet bread, a compelling partner to a hot cup of brew any time of day. Cinnamon seemed a natural with the flavors given so I used it as one of my wildcard ingredients, along with yeast. I almost excluded the coffee, but as I was completing the cake, I felt it needed a glaze. Cinnamon was too strong, vanilla too distracting. Coffee came to the rescue—it was just right.

The rich ingredients called for an equally rich and assertive dough to hold them—enter brioche. But brioche can be daunting. So, I monkeyed with the technique to take some of the spookiness out of it, and I sweetened the dough a bit. By leaving the dough to rise overnight in the fridge, you're not waiting around for the dough to proof. I also used the overnight chill to my advantage: Brioche dough is naturally tacky, so working with it cold helps to minimize the stickiness during shaping. I wouldn't even try working with this dough at room temperature.

This coffee treat is great hot out of the oven, stores well, and freezes like a dream. I love the look of the individual cakes. A basket on the counter filled with these glazed mini cakes is too tempting to resist.

I didn't want to cloud any of the flavors, so a spiral of filling seemed appropriate: one bite of a cake would be mostly bread with cinnamon and almond, while the next bite would be a "wow" of dried cherry and chocolate.

Paige Retus rolls u

Individual Cinnamon Coffee Cakes with Chocolate-Cherry-Almond Swirl

FOR THE DOUGH:

½ cup warm whole milk (about 105°F)

1½ teaspoons active dry yeast

⅓ cup plus 2 teaspoons granulated sugar

9 ounces (2 cups) all-purpose flour

½ teaspoon table salt

1 teaspoon ground cinnamon

2 large eggs, lightly beaten

5 ounces (10 tablespoons) very soft unsalted butter

½ cup sliced almonds, toasted

FOR THE FILLING:

4 ounces semisweet chocolate

6 ounces (about 1 cup) dried cherries

1 cup sliced almonds, toasted



a perfect little coffee cake in a muffin tin

⅓ cup granulated sugar
½ teaspoon ground cinnamon
1 large egg, separated
½ teaspoon whole milk

FOR THE GLAZE:

1 cup confectioners' sugar
4 to 5 teaspoons strong brewed coffee

A day before baking, make the dough: In the bowl of a stand mixer, gently whisk the warm milk with the yeast to combine. Sprinkle with 2 teaspoons of the sugar. Let the yeast proof until air pockets float up, making the mixture look spongy, 5 to 10 minutes.

Add the remaining dough ingredients and mix with the paddle attachment on medium-low speed until the dough comes together, and then continue mixing for 6 minutes to

knead the dough, scraping down the sides of the bowl once or twice. The dough should be loose and seem more like a tacky batter.

Immediately scrape the dough into a greased bowl that's at least twice the dough's size, cover tightly with plastic wrap, and refrigerate overnight.

Make the filling: The next morning, put the chocolate in a food processor and pulse to chop coarsely. Add the dried cherries, almonds, sugar, and cinnamon and pulse until quite fine. Add the egg white and process just until the ingredients form a rough paste. (Cover and refrigerate the leftover yolk.)

Assemble the bread: Grease 8 cups of a 12-cup muffin pan. Scrape the chilled dough onto a liberally floured surface. Using a well-

floured rolling pin, gently roll the dough into a rectangle about 12x8 inches. Work quickly; the warmer the dough gets, the harder it is to handle. Spread the filling by hand over the dough, leaving a 1-inch border on all four sides. It's all right if it's a bit uneven. Starting with a long side, roll the dough into a log shape. If the dough sticks to the work surface, use a bench knife or a spatula to lift it.

Brush the excess flour from the top and sides of the dough roll. Using a sharp knife, trim the ends of the roll just enough to expose the spiral of filling. Discard the trimmings. Cut the roll into 8 equal slices (each about 1½ to 2 inches wide). Set each slice spiral-side up in a greased muffin cup, brushing the flour from the bottom of each piece as you go. Press very gently to be sure each piece reaches the bottom of the cup. Pour a few tablespoons of water into the empty, ungreased cups.

Cover the dough with a clean, damp dishtowel or an oversize plastic storage container (to make a little "greenhouse") and let rise until light and billowy, 1½ to 2 hours. (Be patient. Remember your dough is cold and the rate of rising will depend on the temperature of the kitchen.)

Meanwhile, heat the oven to 350°F. Make an egg wash by mixing the reserved egg yolk with the ½ teaspoon milk. Just before baking, brush the dough with the egg wash. Bake until puffed and deep golden, 20 to 25 minutes. Let cool for 10 to 15 minutes. Carefully siphon or drain the water from the extra cups and wipe dry. Loosen under the edge of the cakes' caps with the tip of a paring knife. If the cakes grew together during baking, cut between them to separate. Turn onto a cooling rack set over paper towels or parchment.

Apply the glaze: In a cup, mix the confectioners' sugar and coffee to make a smooth paste. It should be thick but still pourable. Drizzle over the cakes after they have cooled slightly.

Paige Retus is the pastry chef at Olives in Boston. ♦

Cooking with *Fresh* Ginger

BY EVA KATZ

Add tangy freshness,
light spiciness, and
mellow sweetness
to your everyday dishes



For three years I lived just an hour outside of Australia's ginger capital—Buderim, Queensland. My first trip there was not in pursuit of fresh ginger, however, but of wedding rings. The jeweler's studio happened to be in a lush tropical setting, surrounded by groves of leafy ginger. My husband-to-be and I arrived to find out it was harvest season—and that the rings weren't ready. To stave off disappointment, the jeweler sent us home with an enormous basket of ginger. Its fresh, lemony, pungent aroma wafted through the car, fueling my imagination with gingery possibilities.

Ginger isn't just for Asian cooking

For years, fresh ginger was something I used in Asian cooking. Then I moved to Australia, where the highly creative, fusion style of cooking inspired me to think outside the proverbial box of Asian standards and discover new and innovative ways of using ginger. I was pleased to learn that ginger has few limitations.

Fresh ginger's tangy freshness, light spiciness, warmth, and mellow sweetness complement a range of dishes, from sweet to savory. It can be a dominant flavoring, or it can work in conjunction with other flavors. Beyond the traditional Asian applications like stir-fries and dipping sauces, ginger is equally at home with such an everyday ingredient as maple syrup. I like to combine the two to make a glaze for meats and vegetables. Ginger can also be infused into milk and cream to make a tangy custard or ice cream. Even the unlikely combination of tomatoes and ginger works well. The sweetness of the tomatoes is a nice counterpoint to the sharp, spicy notes of the ginger. I can't think of a fruit or vegetable that can't be paired with fresh ginger. And ginger has a natural affinity to meats, poultry, and fish.

For less pungency and heat, choose the freshest ginger

Ginger's aroma, texture, and flavor varies depending upon the timing of its harvest. Early-harvest or young ginger (harvested

after six months) is tender and sweet, while older, more mature ginger (harvested between ten to twelve months) is more fibrous and spicy. The latter is usually all that's available in American supermarkets, but young ginger can often be found in Asian markets. It's easily identified by its thin, papery skin and pink-tipped tips. When I have the opportunity to cook with young ginger, I leave the skin on and use it in greater quantities.

At the supermarket, avoid ginger that looks wrinkled, discolored, or moldy. (Some stores leave ginger in the produce bins until it's completely shriveled. Don't buy it like this.) Look for ginger with a thin skin that's smooth, unblemished, and almost translucent. If you break off a knob, the texture should be firm, crisp, and not overly fibrous (making it easier to slice). It should have a fresh, spicy fragrance. Keep in mind that, like many spices, ginger's flavor fades as it cooks. So for more gingery oomph, add some or all of the ginger at the end of cooking, as I do in the tomato sauce on p. 64.



I usually peel ginger unless I plan on discarding it before serving. Try using the edge of a metal spoon to scrape off the skin. It takes a bit more effort than a paring knife or a peeler, but it's less wasteful—and it lets you maneuver around the knobs and gnarls.

Ginger can be sliced into planks or matchsticks, grated, minced, or chopped. All have a certain place in my cooking.



Purée of Sweet Potato & Ginger Soup with Apple-Mint Raita

Serves four to six.

Slices of fresh ginger are simmered with the soup base to gently infuse it with warmth and mellow sweetness. The raita is the perfect cooling counter-

part. If you like heat, leave the ribs attached to the jalapeño half.

FOR THE SOUP:

- 2 tablespoons unsalted butter**
- 1 medium yellow onion, roughly chopped**
- 2 cloves garlic, minced**
- ½-inch chunk (1 ounce) fresh ginger, peeled and thinly sliced**
- ¼ teaspoon ground cardamom**
- ½ fresh jalapeño, seeds and ribs removed, and left whole**
- 2 pounds sweet potatoes (about 4 medium), peeled and cut into 1-inch cubes**
- 5½ cups homemade or low-salt canned chicken broth**
- 1 teaspoon kosher salt; more to taste**
- ½ cup heavy cream (optional)**
- 1 tablespoon fresh lime juice**
- 1 tablespoon light brown sugar**
- Freshly ground white pepper**

FOR THE RAITA:

- ½ cup plain nonfat or low-fat yogurt**
- ½ firm, sweet apple, such as Gala or Pink Lady, peeled, cored, and finely diced**
- ¼ cup chopped fresh mint**
- ½ teaspoon finely minced fresh jalapeño; more to taste**
- Kosher salt and freshly ground black pepper**

Make the soup: Melt the butter in a soup pot over low heat. Cook the onion in the butter, stirring occasionally, until very soft but not browned, 10 to 13 minutes. Add the garlic, ginger, and cardamom and cook for another minute. Increase the heat to high and add the jalapeño, sweet potatoes, 4 cups of the broth, and the salt. Bring to a boil, reduce the heat to medium low, cover, and simmer until the potatoes are very soft, 15 to 20 minutes.

In a blender, purée the soup in batches until very smooth. Rinse and dry the pot and return the puréed soup to it. Add the remaining broth and the cream, if using, and bring to a simmer over medium-low heat. Add the lime juice and brown sugar, and season with salt and white pepper to taste.

Make the raita: While the soup is simmering, combine the yogurt, apple, mint, and jalapeño in a small bowl. Season with salt and pepper to taste. Refrigerate until ready to serve.

To serve: Ladle the soup into individual bowls and add a dollop of the raita.

It's all in how you slice it

Ginger can be sliced into planks or matchsticks, chopped, grated, puréed, and minced, depending on its final destination.

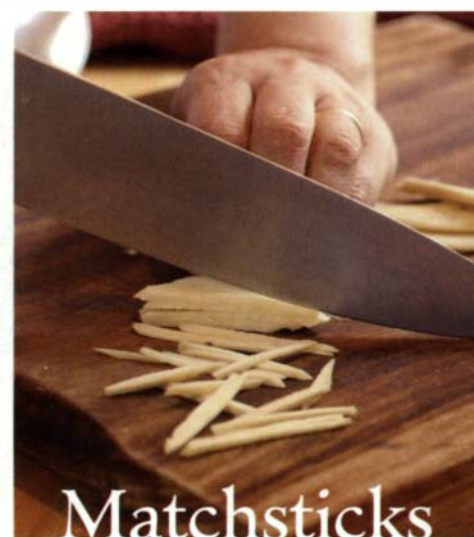
I use minced, chopped, or thin matchsticks of ginger when I want a textural component as well as flavor. The thin slivers of ginger roasted with root vegetables become irresistibly crisp and chewy (see the recipe at right), while the small bits of minced ginger in the couscous on p. 64 provide occasional bursts of warm, spicy flavor. Planks or slices are perfect for infusing flavor into a broth, as in the soup above.

When it's just the flavor and essence of the ginger that I want to capture, I grate it. In the salmon recipe, I add grated ginger to the almost-finished tomato sauce, infusing it with a heady aroma and bright freshness. I also use grated ginger in salad dressings and dipping sauces, or whenever the ginger should have a smooth, nonfibrous consistency to readily blend in with other ingredients.



Planks

Diagonally slice the ginger across the fibers to cut it into planks, which I use to infuse flavor into liquid. Cutting planks is also the first step to making matchsticks or a mince.



Matchsticks

To cut ginger into julienne-style matchsticks, stack the ginger planks (at left) and slice them into thin strips.

Roasted Winter Vegetables with a Maple-Ginger Glaze



Serves four.

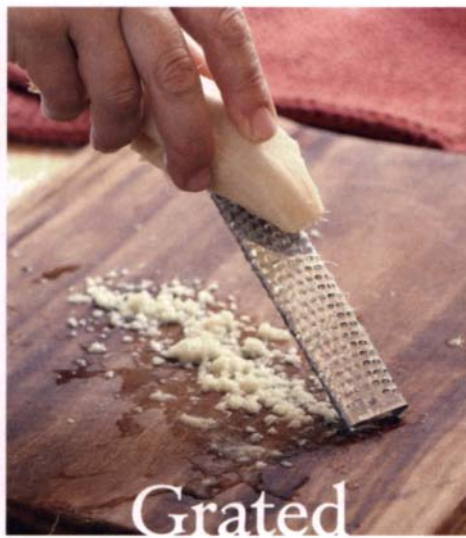
Thin matchsticks of ginger roast along with the vegetables, absorbing the butter and maple syrup so that they caramelize and become soft, chewy, and irresistible. Some minced ginger is also tossed in at the end to add a fresh, sharp finishing note.

- ½ pound parsnips, peeled and cut into 2x½-inch sticks**
- ½ pound carrots (about 3 or 4), peeled and cut into 2x½-inch sticks**
- ½ pound turnips (about 2 medium or 1 large), peeled and cut into thin wedges**
- ½ pound Brussels sprouts, stems trimmed and any wilted leaves pulled off; large sprouts halved**
- 2-inch piece fresh ginger, peeled and sliced into very thin matchsticks (about ½ cup)**
- 3 tablespoons unsalted butter, melted**
- Kosher salt and freshly ground black pepper**
- 1 teaspoon grated fresh ginger**
- 1½ tablespoons pure maple syrup**

Heat the oven to 425°F. Spread the vegetables and the ginger matchsticks in a large, low-sided roasting pan or a heavy rimmed baking sheet. Drizzle with the butter and season with salt and pepper. Toss to evenly coat the vegetables and spread them so that they're just one layer deep. Roast the vegetables, tossing a couple of times, until tender and golden brown in spots, about 30 minutes. Combine the grated ginger and maple syrup. Drizzle the vegetables with the maple-ginger mixture, toss, and roast for another 5 minutes. The vegetables should be very tender and browned in spots. Serve warm.



To take the ginger to the chopped or minced stage, turn the stack of matchstick pieces 90 degrees and chop to the consistency you want.



*To grate ginger, I like using a Microplane. It does an amazing job of grating even the most fibrous knob of ginger into a juicy, paste-like consistency. (See *Where to Buy It*, p. 86.)*

Couscous with Ginger, Orange, Almond & Herbs

Serves four to six.

Studded with flavor, this side dish will make a simple sautéed chicken breast special. To reheat, put the couscous in a heatproof serving dish, cover with foil, and put in a 350°F oven until heated through, about 15 minutes.

2 tablespoons olive oil
½ medium yellow onion, finely chopped (about ½ cup)
1 clove garlic, finely chopped
2 tablespoons finely minced fresh ginger
1 cup fresh orange juice (about 3 oranges), strained
1 tablespoon unsalted butter
9 ounces (1½ cups) couscous
1 teaspoon kosher salt; more to taste
½ cup slivered almonds, toasted
¼ cup chopped fresh flat-leaf parsley
¼ cup chopped fresh cilantro
Zest from 1 orange
Freshly ground black pepper

In a medium straight-sided skillet or a large saucepan with a tight lid, heat the oil over medium heat. Add the onion and cook,



stirring frequently, until soft but not browned, 8 to 10 minutes. Stir in the garlic and ginger and cook for 2 minutes. Add the orange juice and simmer rapidly until the liquid has almost completely evaporated, about 10 minutes, stirring as needed to prevent the juice from caramelizing. Add 2 cups water and

bring to a boil. Remove from the heat, add the butter, couscous, and salt. Stir to combine. Cover and let stand for 15 minutes. With a fork, fluff the couscous. Stir in the almonds, herbs, and orange zest to taste. Season with salt and pepper to taste.

Pan-Seared Crusted Salmon with Cherry Tomato-Ginger Sauce

Serves four.

In this recipe, fresh ginger flavors the sauce, and ground ginger and other warm spices are rubbed on the fish to make a flavorful, crisp crust. Be sure to buy whole coriander seeds and grind them in a food processor or spice grinder; pre-ground coriander will be too fine.

¼ cup coriander seeds, ground medium-fine
¼ teaspoon ground ginger
¼ teaspoon cayenne
2 tablespoons plus 1 teaspoon canola oil
4 center-cut salmon fillets (about 6 ounces each), skin removed
Kosher salt and freshly ground black pepper
2 cloves garlic, minced
1 pint cherry tomatoes, halved

2 teaspoons grated fresh ginger
½ cup dry white wine
¼ cup homemade or low-salt canned chicken broth
2 tablespoons unsalted butter
2 tablespoons chopped fresh cilantro

In a small bowl, combine the coriander, ground ginger, and cayenne and mix with 1 tablespoon plus 1 teaspoon of the oil to make a paste. Pat the paste on both sides of the salmon fillets and season with salt and pepper.

Heat a 12-inch heavy-based skillet over medium-high heat. Add the remaining 1 tablespoon oil and swirl to coat. When the oil is hot but not smoking, add the fillets and cook until the bottom is well browned and the bottom half of the

fish becomes opaque, 3 to 4 minutes. Turn the fish and cook until browned on the second side and just cooked through, another 3 to 4 minutes. Transfer to a warm platter.

Pour off all but a film of fat from the pan. Add the garlic and sauté until fragrant, about 15 seconds. Add the tomatoes, sprinkle with salt, and sauté until slightly softened, about 2 minutes. Remove from the heat, toss in the ginger, and pour the tomatoes over the fish.

Put the pan over high heat. Add the wine and boil until reduced by half. Add the broth; boil until reduced by half again. Off the heat, swirl in the butter. Season with salt and pepper to taste. Pour the sauce over the salmon and tomatoes, sprinkle with the cilantro, and serve immediately.



Ginger Ice Cream

Yields about 3½ cups.

Ginger ice cream is delicious on its own or sprinkled with candied ginger. It's also a great accompaniment to just about any seasonal fruit pie or tart.

2 cups heavy cream
1 cup whole milk
2 ounces fresh ginger, peeled and roughly chopped (to yield a generous ⅓ cup)
¾ cup granulated sugar
5 large egg yolks
½ teaspoon pure vanilla extract

In a heavy saucepan, combine the cream, milk, ginger, and half of the sugar. Stir and bring to a boil over medium-high heat. Remove from the heat and let stand for 1 hour to allow the ginger to infuse into the cream and milk. Reheat the cream and ginger mixture until hot but not boiling (175°F on an instant-read thermometer).

Meanwhile, use a whisk or hand-held mixer to beat the remaining sugar and the yolks in a medium bowl until thick and pale yellow, about 2 minutes. Whisk about ½ cup of the hot cream mixture into the yolk mixture, and then stir the warmed yolk mixture back into the remaining cream. Heat the mixture slowly over medium low, stirring constantly, until it's thick enough to coat the back of a wooden spoon and a line drawn on the spoon with a fingertip remains intact (180°F on an instant-read thermometer).

Remove from the heat and strain through a fine sieve into a medium bowl. Stir in the



vanilla. Set the bowl in a larger bowl filled with ice water and stir the custard occasionally until it reaches room temperature. Cover the bowl and refrigerate until cold (about 40°F), about 1 hour. Freeze in an ice-cream maker, following the manufacturer's instructions.

For more
gingery
oomph, add
some grated
fresh ginger
to the recipe
at the end
of cooking.



Eva Katz studied and taught at the Cambridge School of Culinary Arts, and has written for Australian Good Taste and Australian Gourmet Traveler. ♦

Omelets for

One easy technique and a few savory fillings make a fast, delicious supper

BY KAY BAUMHEFNER

There are many ways to make an omelet, including tipping, flipping, jerking, rolling, and tossing. Some methods look like they require years of cooking school and an acrobat's coordination.

But here's an omelet that's both easy to master and satisfying in its neat turn of hand. This one starts with a soft scramble for fast, even cooking but stops quite short of scrambled eggs to let the omelet set evenly. It gives you an omelet that's fluffy inside, with perfectly cooked eggs, a filling that's nicely integrated into the whole, and a golden finish on the outside.

There are, of course, countless ways to flavor and fill an omelet, depending on your mood and on what's in your fridge. All the combinations starting on p. 68 call for ingredients you might have on hand or that are easy to find. The fillings come together in a flash, or you can even make them ahead.

The right pan and spatula are key

Because you'll be moving the eggs around as you cook the omelet, a nonstick pan and a heat-resistant spatula will be your best friends here.

A heavy-duty nonstick skillet reduces the amount of fat needed and makes it easier to turn your omelet out of the pan. For a two-egg omelet, use a gently sloped 8-inch skillet with a bottom diameter of at least 6 inches. You'll need the surface area to create an omelet that's easy to fill and fold. A heat-resistant spatula works beautifully for soft-scrambling the eggs and for nudging the omelet out of the pan. Plus, this

tool won't hurt your nonstick skillet's finish. (For sources for pans and spatulas, see *Where to Buy It*, p. 86.)

And, of course, the fresher the egg, the better the omelet. Petaluma, California, where I live, has a history of being the egg basket of the nation, so I've been spoiled in this regard. If you can, make the effort to get farm-fresh eggs, or buy them at your local farmers' market. If not, be sure to check the date on the box. For more on egg freshness, see *From Our Test Kitchen*, p. 76.

The filling should be warm and ready

An omelet cooks in less than two minutes, and you'll want to eat it right away, so have everything else ready before you start making it. To keep the texture light, be sure the filling ingredients are in small pieces and are fork-tender. Cooked fillings should be warm, not cold from the refrigerator. Also, I find that making one omelet per person (rather than splitting a large omelet) is the best strategy for good-looking results—plus, you'll get so good at it that you'll find it fun to do repeatedly).

I've written the filling recipes pp. 68–69 to serve one, but if you're cooking for more people than that, the recipes are easily doubled, tripled, or quadrupled. You can whisk all the eggs together and ladle out ½ cup of beaten eggs per omelet. For the Mexican filling, a 15-ounce can of black beans gives you the right amount of filling for four omelets. For the tomato-mozzarella filling, a drained 14½-ounce can of tomatoes is enough to fill four omelets.

Basic Omelet Master Recipe

Yields 1 omelet; serves one.

2 large or extra-large eggs
1 tablespoon water
2 pinches kosher salt
4 grinds freshly ground black pepper
Fresh herbs (optional; see the filling recipes on pp. 68–69)
1 teaspoon olive oil
1 teaspoon unsalted butter
Choice of filling and garnish (see the recipes on pp. 68–69)

In a medium bowl, whisk together the eggs, water, salt, pepper, and herbs (if using) until the yolks and whites are well combined but not foamy. In an 8-inch heavy-duty nonstick skillet over medium-high heat, heat the oil and then add the butter. Swirl to coat the pan, and then follow the photos below.

Start an omelet with a soft scramble



When the butter melts, pour the eggs into the pan. With a heatproof spatula, scramble the eggs using small, circular scribbling motions until soft curds start to form, 30 to 50 seconds.

Dinner



As the mixture firms, spread it over the bottom of the pan; swipe the sides as needed. Stop working the curds to let the omelet begin to firm and let it sit about 30 seconds. (If you like your eggs well done, let it go a bit longer.)



If using cheese, scatter it evenly, leaving a scant margin around the omelet's edge. Add the other filling ingredients and use your spatula to gently press them into the curds to incorporate the filling into the omelet.



With the spatula, lift one-third of the omelet and fold it over the center like a business letter.



Tilt the pan toward the plate to slide the omelet so one-third of it hangs over the pan's edge. Invert the pan, using the spatula to help support the omelet so that it flips neatly over itself as it slides out of the pan.

7 savory omelet fillings

Be sure to prepare the filling before you start cooking the omelet. All recipes yield enough for one omelet.

Sautéed Mushroom Omelet

- 1½ teaspoons olive oil
- 1½ teaspoons unsalted butter; more as needed
- ¼ pound cremini or white button mushrooms, wiped clean, stems trimmed, and thinly sliced (to yield about 2 cups)
- 1 small clove garlic, minced
- ¼ teaspoon kosher salt
- 1 tablespoon chopped fresh flat-leaf parsley
- Several grinds freshly ground black pepper
- 2 tablespoons grated Fontina
- 1½ teaspoons chopped fresh tarragon

In a large heavy sauté pan, heat the oil and butter over high heat. When the foam subsides, add the mushrooms and sauté until they're nicely browned and tender, adding butter if needed. Stir in the garlic and salt; sauté until fragrant, 1 minute. Remove the pan from the heat, add the parsley, as well as salt and pepper to taste. You should have about ⅓ cup sautéed mushrooms; set aside. Proceed with the Master Recipe (p. 66) with these modifications:

- ❖ Add 1 teaspoon of the tarragon to the beaten eggs;
- ❖ Garnish with the remaining ½ teaspoon tarragon.



Asparagus Omelet

FOR THE GARNISH:

- 1 tablespoon sour cream or crème fraîche
- A couple of pinches finely grated lemon zest
- A few drops fresh lemon juice

FOR THE FILLING:

- 1 tablespoon unsalted butter
- 1 tablespoon chopped shallot
- Pinch kosher salt
- 3 medium spears asparagus (about ½-inch wide at the base), trimmed, stalk peeled, and cut on the diagonal into 1-inch pieces
- 1 thin slice prosciutto or ham, cut into 1x½-inch strips
- 1 tablespoon plus 1 teaspoon thinly sliced mint leaves
- 2 tablespoons grated Asiago cheese

In a small bowl, mix the sour cream with the lemon zest and juice; set aside. In a small sauté pan, heat the butter over medium heat. Add the shallot and salt; sauté about a minute. Reduce the heat to low, add the asparagus, and sauté until tender and a bit browned, about 4 minutes. Take the pan off the heat and stir in the prosciutto; set aside. Proceed with the Master Recipe (p. 66) with these modifications:

- ❖ Add 1 tablespoon of the mint to the beaten eggs;
- ❖ Garnish with the sour cream and the remaining mint.

Potato & Bacon Omelet

- ⅓ cup diced Yukon Gold potato (¼-inch dice)
- 1 thick slice bacon, cut into ¼-inch dice
- 1 scallion, root end trimmed, sliced ⅛ inch thick, green part included
- ⅓ teaspoon kosher salt
- Several grinds freshly ground black pepper
- 2 tablespoons grated Cheddar
- 1 tablespoon plus 1 teaspoon chopped fresh flat-leaf parsley

Cook the potatoes in well-salted boiling water until tender, 3 to 4 minutes. Drain and set aside (you'll have about ⅓ cup). In a small skillet over medium heat, cook the diced bacon until browned but not crisp. Pour off and discard all but 1 teaspoon of fat. Reduce the heat to medium low. Stir in the scallions, potatoes, salt, and pepper. Cook for about 1 minute, so the potatoes brown just a bit; set aside. Proceed with the Master Recipe (p. 66) with these modifications:

- ❖ Add the 1 tablespoon parsley to the eggs;
- ❖ Garnish with the remaining parsley.





Mexican Omelet

FOR THE FILLING:

- ½ teaspoon olive oil
- 1 thick slice bacon, cut into ¼-inch dice
- Pinch red chile flakes, crushed
- ½ small onion, very thinly sliced
- 1 small clove garlic, minced
- 2 pinches dried oregano
- Pinch ground cumin
- Kosher salt
- Generous ⅓ cup canned black beans, rinsed and drained
- 2 tablespoons grated Cheddar

FOR THE GARNISH:

- 1 tablespoon sour cream
- ½ ripe avocado, sliced
- 1 teaspoon prepared salsa
- 1 teaspoon chopped fresh cilantro

Put the olive oil and bacon in a heavy skillet over medium heat and cook until the bacon is browned but not crisp, about 2 minutes. Stir in the chile flakes, onion, garlic, oregano, cumin, and a good pinch of salt. Cover, reduce the heat to low, and cook until the onion is tender and golden, about 10 minutes. Stir in the beans and another pinch of salt, cover, and simmer just to heat through. You should have about ½ cup filling. Adjust the seasonings and set aside. Proceed with the Master Recipe (p. 66). Garnish with the sour cream, avocado, salsa, and chopped cilantro.

Chive & Gruyère Omelet

- ½ teaspoon olive oil
- 1 thin slice Canadian bacon, cut into 1x¼-inch strips
- 1 tablespoon plus 1 teaspoon snipped fresh chives
- 3 tablespoons finely grated Gruyère

In a small sauté pan, heat the olive oil over medium heat. Add the Canadian bacon and cook, stirring, until browned; set aside. Proceed with the Master Recipe (p. 66) with these modifications:

- ❖ Add 1 tablespoon of the snipped chives to the beaten eggs;
- ❖ Garnish with the remaining chives.



Smoked Salmon Omelet

FOR THE FILLING:

- 1 ounce thinly sliced smoked salmon, sliced into 1-inch strips (to yield 2 tablespoons)
- Several grinds freshly ground black pepper
- A few drops fresh lemon juice
- 2 tablespoons cream cheese, cut into pieces
- 1 tablespoon chopped red onion
- 1 tablespoon chopped fresh dill
- 1 tablespoon chopped tomato

Season the smoked salmon with the pepper and lemon juice. Proceed with the Master Recipe (p. 66) with these modifications:

- ❖ Add 2½ teaspoons of the dill to the beaten eggs;
- ❖ Garnish with the remaining dill and the chopped tomato.

Tomato & Mozzarella Omelet

- 1 teaspoon olive oil
- 2 tablespoons minced onion
- ½ teaspoon minced garlic
- 2 pinches kosher salt
- ¼ cup chopped and drained canned tomatoes
- 1 oil-packed sun-dried tomato, minced (to yield 1 teaspoon)
- Several grinds freshly ground black pepper
- 1 thin slice mozzarella, cut in half
- 5 leaves fresh basil, very thinly sliced (to yield 1 tablespoon)
- 1 tablespoon freshly grated Parmigiano Reggiano
- 1 tablespoon good-quality store-bought basil pesto

In a medium skillet over medium heat, heat the oil. Add the onion; cook, stirring, until tender and translucent, about 5 minutes, adding the garlic and salt half-way through. Raise the heat to medium high. Cook, stirring, until golden, another 1 to 2 minutes. Stir in the canned tomatoes; simmer until the liquid has evaporated, about 2 minutes. Add the sun-dried tomatoes, pepper, and a pinch of salt if needed. You should have about ¼ cup filling; set aside 1 teaspoon for garnish and proceed with the Master Recipe (p. 66) with these modifications:

- ❖ Add the fresh basil to the beaten eggs;
- ❖ Garnish with the pesto and the reserved filling.



Kay Baumhelfner lives in Petaluma, California. ♦

Pineapple Desserts Brighten Winter

BY FLO BRAKER

A produce bin in winter isn't the most likely place to find a blast of bright fruit flavor...that is, until you consider pineapple. Lively, tropical, and tart-sweet, pineapple delivers a refreshing sunniness that's so welcome in winter...or anytime of year, really.

After years of traveling to Hawaii, I've become a bit obsessed by pineapple, experimenting to discover as many ways as I can to include it in desserts. One of my favorite simple ways to serve fresh pineapple is sliced thinly and drizzled with a simple dessert sauce. But it also fares deliciously stirred into a cake, muffin, or quick-bread batter. What's more, pineapple is wonderful roasted, where it becomes a companion to a scoop of ice cream, the filling for a shortcake, or the topping for a tart.

At the market, you'll see pineapple from Hawaii, as well as from South and Central America. You may see them called by different names, but in terms of flavor, there are two kinds: one is golden tinged and sweeter; the other greenish-yellow and slightly tarter. Both are delicious.

There are a few ways to tell if a pineapple is ready to eat. Sniff it: A ripe one has a sweet fragrance with no

(Continued on p. 72)

Roasted Pineapple Tart

Serves eight.

The shell for this tart is really easy to make, as it requires no rolling at all, just patting into the tart pan.

FOR THE TART SHELL:

8¾ ounces (1¾ cups plus 3 tablespoons) unsifted all-purpose flour
¾ cup plus 2 tablespoons unsifted confectioners' sugar
¾ ounce (¼ cup) sliced almonds
½ teaspoon table salt
5 ounces (10 tablespoons) cold unsalted butter, sliced
1 large egg, lightly beaten with ¼ teaspoon pure almond extract

FOR THE FILLING:

3 ounces (6 tablespoons) cream cheese, softened at room temperature
2 tablespoons heavy cream
1 tablespoon granulated sugar
1 tablespoon dark rum
Pinch table salt

FOR THE TOPPING:

1 recipe Roasted Pineapple (see p. 73), cut into chunks

Make the tart shell: Have ready a 9-inch tart pan with a removable bottom. Process the flour, confectioners' sugar, almonds, and salt in a food processor just until the nuts are finely ground. Add the butter; process until it disappears into the mixture. With the processor on, add the egg mixture through the feed tube and blend until a soft dough forms.

Divide the dough and wrap one half in plastic and refrigerate or freeze for another use. Pat the other half into a ball; flatten into a disk.



On a lightly floured work surface, pat (or roll) the dough into a 7-inch round. Gently lift the dough and center it in the tart pan. With lightly floured fingertips, press the dough over the bottom and up the sides of the pan. Prick the shell all over with a fork. Cover and refrigerate for 30 to 40 minutes. Meanwhile, position a rack in the lower third of the oven and heat the oven to 350°F. Bake the shell until fully golden and no longer shiny on top, about 30 minutes. Transfer the shell to a rack to cool.

Make the filling and assemble the tart:

Combine the cream cheese, heavy cream, sugar, rum, and salt in a mixing bowl. With an electric mixer, beat until smooth. Cover and refrigerate until the filling firms up a bit, about 20 minutes. Spread the filling in the pastry shell. Just before serving, arrange the roasted pineapple chunks on top and refrigerate the tart for 20 minutes or so, just to firm it before serving.



Pineapple “Carpaccio” with Mint Tea Syrup

Serves eight.

You'll have a bit of mint tea syrup left over, but it's easy to use up: A splash mixed into a glass of sparkling water makes a delicious drink.

- 1 cup water**
- 1 tablespoon plus 1 teaspoon (or 4 tea bags) good-quality mint-flavored green tea (I like Republic of Tea)**
- ½ cup granulated sugar**
- 1 teaspoon honey**
- 2 thin slices fresh ginger, peeled**
- Grated zest of 1 lime**
- Juice of ½ lime (about 1½ tablespoons)**
- 1 ripe pineapple**
- Fresh mint sprigs for garnish**

In a small saucepan, bring the water to a boil. Put the tea in a Pyrex cup and pour the water over it; set aside to infuse for 15 minutes. Pour through a strainer, if needed, back into the saucepan, pressing on the solids to extract as much liquid as possible; discard the tea leaves or bags. Add the sugar, honey, ginger, lime zest, and lime juice to the pan. Cook over

medium heat, stirring until the sugar dissolves. Bring to a boil, lower the heat, and simmer for 5 minutes. Set aside to cool. You should have about 1 cup of syrup. Strain and refrigerate until cold.

With a serrated knife, remove the top and a thin slice of the base from the pineapple. Stand the pineapple on either flat end and peel off the skin with the knife, being sure to remove the eyes (see From Our Test Kitchen, p. 76). Slicing vertically from top to bottom, cut the pineapple as thinly as possible just until you reach the core. Be careful, the fruit is slippery. Slices may vary in shape; this is fine. Rotate the pineapple 180 degrees and slice as before until you reach the core. (Cut off the remaining sides and save for snacking.) Cover the slices with plastic wrap and refrigerate until ready to use. To serve, arrange a few slices of the fruit in one layer on plates so the slices cover as much of the plate as possible. Drizzle a tablespoon or so of the mint tea syrup over the slices and garnish with a sprig of mint.

hint of fermentation (if you do detect a fermenty odor, move along to the next pineapple). Squeeze it: If it's rock hard, it's probably unripe. If there's a little bit of give, the pineapple is probably nice and ripe. Another clue: A juicy pineapple will feel heavy for its size, but do check to make sure that juice isn't leaking through the bottom, indicating that the fruit is breaking down. Color isn't necessarily an indicator of ripeness.

A ripe pineapple will start to deteriorate if you leave it at room temperature (I learned this the hard way when I once kept a pineapple on my kitchen counter for too long, only to discover that it had eaten into the granite countertop.) For best flavor, stash your pineapple in the fridge until you're ready to eat it.

Pineapple partners, from ginger to mint to rum

As you'll see from the recipes here, the sweet-tart flavor of pineapple works beautifully alongside a wide range of companion flavors and ingredients. Some of my favorites are butter, coconut, rum, vanilla, ginger, mint, tea, cream cheese, almonds, hazelnuts, banana, and white chocolate.

When roasting pineapple (see the method at far right) taste the fruit first. If it's especially sweet, you may want to use a bit less sugar. Pineapple is quite juicy, so when you're using fresh chunks in a recipe like the snack cake on p. 74, it's a good idea to drain them in a strainer and then set them on a few layers of paper towels. The fruit is slippery, too; for the safest way to peel a pineapple, see *From Our Test Kitchen*, p. 76.



Roasted Pineapple & Coconut Shortcakes

Serves nine.

Canned coconut milk is available in the Asian food section of most grocery stores (don't use "cream of coconut"—it isn't the same thing). Be sure to shake the can of coconut milk well before you open it.

FOR THE SHORTCAKES:

- 9 ounces (2 cups) unsifted all-purpose flour**
- ¼ cup granulated sugar**
- 1 tablespoon baking powder**
- ½ teaspoon table salt**
- ¼ pound (½ cup) unsalted butter, chilled and sliced**
- ¾ cup loosely packed sweetened coconut**
- ⅓ cup canned coconut milk**
- 6 tablespoons whole milk**
- 1 teaspoon pure vanilla extract**

FOR FILLING AND ASSEMBLY:

- 1 recipe Roasted Pineapple (at right), cut into chunks**
- 1 cup heavy cream, lightly whipped with 2 tablespoons granulated sugar and 1 tablespoon dark rum**

Make the shortcakes: Position a rack in the lower third of the oven and heat to 375°F. Line a large baking sheet with parchment. Sift the flour, sugar, baking powder, and salt into a large bowl. With a pastry blender or

two table knives, cut the butter into the dry ingredients until the mixture looks like coarse meal. With a fork, stir in the coconut. Whisk together the coconut milk, whole milk, and vanilla and slowly add to the flour mixture, stirring in with a fork until it forms a dough that leaves the sides of the bowl. Gently knead the dough on a floured work surface 4 to 5 times until the dough holds together (it will be soft). With lightly floured hands, pat it into about a 7-inch square that's a generous 1 inch thick (if you like, trim the edges with a sharp knife to even them). Cut the dough into 9 equal squares. Transfer to the prepared baking sheet and bake until pale gold on top and golden on the bottom, 22 to 25 minutes. Transfer the cakes to a wire rack to cool.

Assemble the shortcakes: Carefully slice the shortcakes in half with a serrated knife. Spoon between ⅓ and ½ cup roasted pineapple chunks over each biscuit bottom and then spoon a dollop of the lightly whipped cream over the pineapple. Set the shortcake tops on or beside the whipped cream and serve straightaway.

Simple ways with roasted pineapple



Roasted Pineapple

Yields about 3½ cups roasted pineapple.

If your pineapple is very sweet, use a bit less sugar.

1 large, ripe pineapple, peeled, quartered lengthwise, and cored
¼ cup unsalted butter, melted
⅔ to ¾ cup packed light brown sugar

Heat the oven to 400°F. Slice each pineapple quarter lengthwise into 4 strips. Put the strips on a rimmed baking sheet lined with parchment. Brush the strips with some of the melted butter and sprinkle with half the brown sugar. Roast the strips for 10 minutes and then turn them over with tongs. Brush with more butter and top with the remaining brown sugar. Bake until the juices are bubbling in the pan and the pineapple is light gold, another 5 to 10 minutes. Set the baking sheet on a wire rack to cool. Serve in strips or cut each strip crosswise into 5 or 6 chunks (for the tart and the shortcakes).

The roasted pineapple recipe below serves as the filling for the tart on p. 70 and the shortcakes at left. But it's also delicious, warm or at room temperature, in other simple preparations:

- ❖ Serve chunks or slices with vanilla ice cream.
- ❖ Stir diced chunks into your next batch of banana bread or lemon cake.
- ❖ Toss some into an apple pie or galette.
- ❖ Chop and use to flavor a buttercream frosting.
- ❖ Chop and then season with a pinch of nutmeg, a little ground cinnamon, and a bit of grated orange zest; use as a cheesecake topping or a turnover filling.
- ❖ Chop and toss with a pinch of ground cumin, ground coriander, a splash of balsamic vinegar, and some chopped fresh mint to make a roasted pineapple "chutney."



A ripe pineapple has a sweet, heady perfume—but no hint of fermentation.



Pineapple Crumble Snack Cake

Serves twelve.

This cake freezes beautifully: cool it completely, wrap it securely in plastic, and then in aluminum foil.

FOR THE STREUSEL:

6 tablespoons all-purpose flour
6 tablespoons packed light brown sugar
3 tablespoons unsalted butter, softened
¼ teaspoon ground cinnamon

FOR THE CAKE:

3 ounces (a generous ½ cup) hazelnuts
1 cup granulated sugar
6¾ ounces (1½ cups) unsifted all-purpose flour
1 teaspoon baking powder
¼ teaspoon table salt
½ pound (1 cup) unsalted butter, softened at room temperature
3 large eggs, at room temperature
½ teaspoon pure vanilla extract

About ⅓ of a fresh pineapple, peeled, cored, and cut into medium chunks (to yield 1½ cups), set on paper towels to drain Confectioners' sugar for garnish (optional)

Make the streusel: In a medium bowl, combine the flour, brown sugar, butter, and cinnamon, mixing with your fingertips until the mixture is lumpy and holds together when pinched. Set aside.

Make the cake: Position a rack in the lower third of the oven and heat the oven to 350°F. Grease and flour a 9-inch springform or round cake pan; set a round of waxed paper or parchment in the bottom of the pan.

Process the hazelnuts with 2 tablespoons of the sugar until the mixture is powdery and the nuts are finely ground. Sift the flour, baking powder, and salt onto a sheet of waxed paper; pour the ground hazelnuts on top of the dry ingredients and set aside.



Make a salad, a salsa, or a smoothie with fresh pineapple

For a delicious blast of tropical flavor, use fresh pineapple in these ways:

- ❖ Toss fresh pineapple chunks with blood oranges, ruby grapefruit, bananas, a splash of white wine, and a dash of grated ginger for a simple fruit salad.
- ❖ Whir chunks of fresh pineapple with yogurt, honey, and lime juice for a delicious smoothie.
- ❖ Drizzle fresh pineapple with raspberry purée or butterscotch sauce.
- ❖ Toss chopped pineapple with lime juice, diced red bell pepper, minced red onion, a pinch of salt, minced jalapeño, and chopped fresh cilantro for a terrific sweet-tart salsa.
- ❖ Grill fresh pineapple slices (or skewered chunks) and scatter them with toasted coconut or grated white chocolate.



Using an electric mixer, preferably with a paddle attachment, beat the butter at medium speed until creamy and smooth, about 1 minute. Add the remaining sugar and continue to beat until light and fluffy, about 3 minutes, stopping the mixer to scrape down the sides of the bowl as needed. Add the eggs one at a time, beating well after each addition. Add the vanilla. With the mixer on lowest speed, gradually add the flour-nut mixture, blending each addition just until incorporated and stopping the mixer to scrape down the sides of the bowl as needed. Spoon half of the batter into the pan and scatter half the pineapple chunks (about 20) over it, gently pressing them into the batter. Spoon the remaining batter over the pineapple, smooth the surface evenly with a rubber spatula, and scatter the remaining pineapple over the top, gently pressing the chunks into the batter. Sprinkle the streusel over the top.

Bake until the cake is golden on top and springs back without leaving an impression when gently pressed in the center and a toothpick comes out clean, not sticky, 45 to 55 minutes.

Set the cake in its pan on a rack to cool for 10 minutes. Gently tap the pan on the counter to see if the cake is releasing from the sides. Set another rack on top of the cake, invert it, and carefully remove the pan (if using a springform pan, unclasp it and remove the bottom). Lay the other rack on the cake again and invert it so the streusel side is up. Let cool completely. Just before serving, put the confectioners' sugar in a fine sieve and lightly dust the cake, if you like.

Flo Braker is the author of The Simple Art of Perfect Baking and Sweet Miniatures; she's also a contributor to The Baker's Dozen Cookbook. ♦

We've learned a lot of cool things working in the test kitchen this time around, but I'm not sure which one comes first, the chicken or the egg. . .our tasting panel sipped a lot of chicken broth, and we now have a new favorite (see p. 84) to use in soups, sauces, pilafs, pastas, you name it. For our omelet story, our editor-at-large Maryellen Driscoll let us in on the secret to picking the freshest eggs. (When she's not working for *Fine Cooking*, Maryellen is a chicken farmer. Really.)

—Jennifer Armentrout,
test kitchen manager



How to spot the freshest eggs

You might be surprised to learn that some egg cartons tell you exactly what day the eggs were packed—a piece of information that's a lot more specific than a sell- or use-by date. About one-third of the eggs in the U.S. are packed under the USDA's voluntary grading service. If the eggs in your market were graded by a USDA inspector, the carton will display a USDA grade shield (shown above), and a three-digit code that reveals the packing date will be stamped somewhere on the carton, usually on the short side near the expiration date. The code is actually a Julian date, meaning it represents a day of the year, not a day of a month. So, a carton marked "001" means it was packed on January 1; "365" means it was packed on December 31. To find the freshest eggs in your store, look for the packing date that has the highest number (with the exception of the transition from December to January). Don't confuse the packing date with the packing plant number, which is always preceded by the letter "P." If the carton doesn't have a USDA shield, then it was packed under local regulations, which vary from state to state, and it may or may not carry a packing date.

—Maryellen Driscoll, editor at large

technique

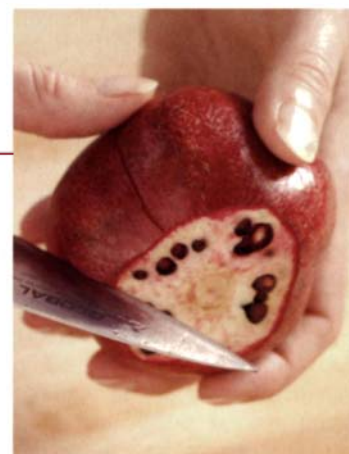
"Panning" for pomegranate seeds

With their bright sweet-sour flavor and ruby color, pomegranate seeds make a beautiful and flavorful garnish. But they can be a real mess to get out using the traditional method of cutting open the fruit and scooping out the seeds. Some of the seeds invariably burst, staining everything they touch, and there always seem to be little pieces of membrane clinging tenaciously to the seeds. Here's a much neater way to mine the seeds from a pomegranate.

—J. A.



Cut off the "crown" end of the fruit, exposing the seeds below.



Lightly score the fruit from stem to crown end in several places, breaking through to the white, pithy membrane beneath the skin.

Using your instant-read thermometer

When the time comes to ask that all-important question—"Is it done?"—an instant-read thermometer is your best tool for getting the right answer, especially when meat or poultry is involved. Here are a few tips on getting the most accurate reading from your thermometer. —*J. A.*



Pick the right spot.

The center of the food is usually the best place to put your thermometer. For a whole roasted bird, stick the thermometer into the thickest part of the thigh (legs take longer to cook than breasts) without touching the bone. Sometimes hot spots occur, so take two separate temperature readings. Measure both thighs of a bird, for instance, or insert the thermometer into a roast from different angles. But don't go overboard taking extra readings: Each time you pierce the food with a thermometer, it loses a little juice.

Standard or digital?

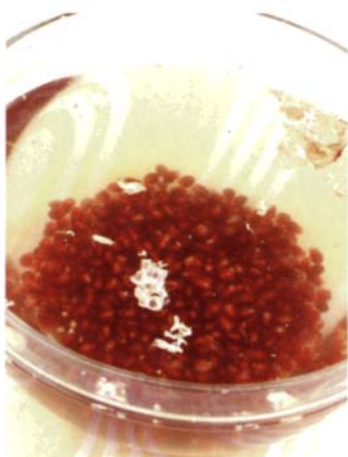
There are basically two choices in instant-read thermometers and both have pros and cons. The standard model has a face like a clock with a needle that moves up and down. The digital model is, well, digital. The standard model seems to reach a final readout temperature quicker than the digital, but the digital only needs to be inserted about ¼ inch into the food to get a good read, whereas the standard needs to go in about 1 to 2 inches (up to the little dimple on the side of the stem). I keep both models on hand so I have options.

Check the calibration.

Take the temperature of boiling water and ice water. The boiling water should be 212°F or a few degrees less, depending on your altitude; the ice water should read just a few degrees above 32°F. If the calibration is off, you can adjust a standard thermometer by turning the hex nut under the thermometer's face with a pair of pliers. A digital thermometer can't be recalibrated.



Soak the fruit in a large bowl of cool water for 5 minutes. Working under water, break the fruit apart into sections, freeing the seed clusters from the membranes.



The pomegranate seeds sink to the bottom of the bowl, and the membranes float.



Skim off and discard the membranes. Drain the seeds and lay them on paper towels to dry.

The sweet and sour of dried cherries

While testing the chocolate-cherry coffee cakes on p. 58, we snacked on quite a few packages of dried cherries. We found that some were mouth-puckeringly tart (great for snacking); others tasted only of sugar, no hint of cherry. For baking, we liked those that fell somewhere in the middle—sweet-tart and with a definite cherry flavor. The dried cherries we bought from the bulk bins of nearby health-food stores (bottom bowl in the photo at right) were significantly better than

the packaged varieties in the supermarket. The latter were overly sweet and looked like they'd been run over by an 18-wheeler (top bowl). We also like both the sweetened and unsweetened dried cherries from American Spoon Foods (see *Where to Buy It*, p. 86). Don't wait to lay in a supply of dried cherries, though. A few unusually cold nights last spring significantly damaged this year's crop, so supplies will be tight this year.

—M. D.



Peeling & coring a pineapple

Many markets carry pineapples that have already been peeled and cored, but for the very best flavor, you can't beat freshly cut pineapple. At the market, look for a fragrant pineapple with a slight give when pressed (for more hints on how to choose a pineapple, see p. 70). Once you get it home, follow the photos below to get the most of the juicy fruit. —J. A.

Lop off the top and bottom of the pineapple. Stand the pineapple on one cut end on a cutting board.



Shave off the peel, exposing the juicy flesh. Don't worry about getting the eyes of the pineapple at this point.



The eyes tend to run in spiral stripes around the pineapple, like a barber pole. Make an angled cut on both sides of a stripe of eyes, creating a V-shaped channel under them. Use the knife tip to flick out the strip of eyes. Repeat to get the remaining stripes. Cut out any leftover eyes individually with the knife tip.



To core the pineapple, cut it lengthwise into quarters and then cut the core out of each quarter. If you want pineapple rings, cut the whole peeled pineapple into slices and then use a knife or small biscuit cutter to cut the core out of each slice.

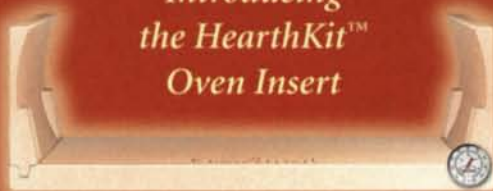
Perfect Ingredients. Perfect Preparation. *and now* Perfect Heat.



© 2002 Hearth Kitchen Company. Hearth Kitchen, HearthKit and HearthKit logo are trademarks of the Hearth Kitchen Company. Protected by U.S. Patents 6,101,930 and D427,843

For Peter Reinhart, author of *The Bread Bakers Apprentice*, achieving world class bread means realizing all the potential of the ingredients. "Baking with the HearthKit™ Oven Insert fulfills all the potential you put into your bread," says the renowned Baking Instructor at the world's largest culinary school. "It consistently gives me loaves with the same color, texture and flavor as my \$60,000 steam-injected professional oven. Not to mention perfect chickens and roasts."

Introducing
the **HearthKit™**
Oven Insert



Raise your culinary creativity to new levels of perfection. Order your HearthKit today.

There's a HearthKit insert to fit almost every gas and electric oven. It installs in just 60 seconds and includes an integral thermometer for precise temperature control, plus a 12 minute instructional video.

For more information contact:

1-800-383-7818 | www.hearthkitchen.com

READER SERVICE NO. 175

HEARTH KITCHEN™
COMPANY



ingredient

Panko

The next time you want a crisp, pan-fried cutlet or filet, try using panko instead of regular bread crumbs. Panko flakes (or crumbs) are Japanese bread crumbs; they're irregularly shaped and coarser than regular breadcrumbs. They're dry, but at first glance they look like fresh white breadcrumbs. When used for frying, they produce a lighter, crunchier coating that's more tender and delicate. They seem to absorb less oil and stay crisp longer than regular crumbs. They also make a great topping for casseroles.

What and where to buy:

Look for bags and boxes of panko in Asian markets and in the Asian section of some supermarkets. Brands to try include Shirakiku, Rokko, Nishimoto Honey, Hana, Hadson Toko, and Oriental Mascot. For a mail-order source, see *Where to Buy It*, p. 86.

—J. A.



Crisp Panko Chicken Cutlets

Serves four.

- 4 boneless, skinless chicken breast halves**
- Kosher salt and black pepper**
- ½ cup all-purpose flour**
- 3 eggs, lightly beaten with ⅓ cup water**
- 2 cups panko crumbs**
- Vegetable oil for frying**
- ½ small head cabbage, finely shredded**
- Tonkatsu Sauce (see the recipe below)**

If the tenderloins are still attached to the chicken breasts, remove them and bread and fry them separately, or save them for another use. With a sharp knife, lightly score both sides of the chicken breasts in a checkerboard pattern. Lay a sheet of plastic wrap over the breasts and pound until they're about ½ inch thick. Season with salt and pepper.

Dredge the chicken in the flour and then dip it in the beaten eggs, shaking to remove excess. Dip each piece in the flour and egg again and then coat the chicken in the panko.

In a deep, straight-sided sauté pan, heat about ¼ inch vegetable oil over medium high until the oil ripples and shimmers in the pan and instantly erupts into lots of bubbles when you dip a corner of a chicken breast into it. Immediately reduce the heat to medium low and fry the chicken in batches until cooked through and golden brown on both sides, 4 to 6 minutes per side. If the oil seems to cool down too much during frying, increase the heat a little to maintain a steady bubbling action. Drain the chicken on paper towels and serve it with abundant shredded cabbage and tonkatsu sauce.

Tonkatsu Sauce

Yields 1 cup.

- ½ cup Worcestershire sauce**
- ¼ cup granulated sugar**
- ¼ cup soy sauce**
- ¼ cup tomato ketchup**
- 1 teaspoon Dijon mustard**
- ¼ teaspoon ground allspice**

In a small saucepan, whisk together the Worcestershire, sugar, soy sauce, and ketchup. Bring to a simmer over medium-low heat. Reduce the heat to a gentle simmer and whisk often until reduced to 1 cup, about 10 minutes. Whisk in the mustard and allspice. Cool to room temperature. The sauce will keep for one week, tightly covered in the refrigerator.

—Hiroko Shimbo, author of
The Japanese Kitchen

Byrd's Pecans

farm fresh

family owned since 1965

located in Virginia, Missouri

call toll free: 866-679-5583

visit us @ www.byrdspecans.com

Fund Raising

Rt.3 Box 196 Butler, MO 64730

READER SERVICE NO. 170

Fine Cooking

ATTENTION RETAILERS

If you would like to carry *Fine Cooking* in your store, just write or call 1-800-477-8727, and find out how easy it is to set up an account directly with us—no hassles, no risk, attractive terms.

Taunton Trade Co., Inc.

P.O. Box 5563, 63 S. Main St., Newtown, CT 06470-5563



TWO-PIECE WÜSTHOF "ASIAN" COOK'S SET

The 3" Sheep's Foot Paring Knife slices and trims vegetables and fruits. Create ribbon-thin peels and great garnishes. 7" Hollow Ground Santoku Knife. Mincers, chops and dices. Hollows reduce drag on blade for easy slicing of raw or cooked meats, fish, poultry and vegetables. These are the two most versatile knives for a well-equipped kitchen. Gift boxed.

Regular Price: \$153⁰⁰ Our Price: \$99⁹⁹

For The Finest In Kitchenware

Board & Basket

Shaw's Powerhouse Plaza, West Lebanon, N.H. 03784
(603) 298-5813 (800) 635-1119 • Fax: (603) 298-5548

www.boardandbasket.com

email us at: shopnow@boardandbasket.com

READER SERVICE NO. 27

The Handy-est Gift You'll Ever Give!



REPLACES TONGS · FORKS · SPATULA

- Turns, flips, moves and carries food in a flash.
- Does not bleed or mark meats.
- Does not scrape up grease like a spatula.
- Makes food handling quicker, safer & easier.
- Dealer inquiries welcome.

Order online at:
www.pigtailff.com
or call 518-398-6617



PATENT PENDING.
COPYRIGHT 2000, K2 DEVELOPMENT.

READER SERVICE NO. 86

TUNE-IN TO

Jennifer Bushman's NOTHING TO IT! GOURMET NEWS SEGMENTS

and watch
Jennifer
Bushman
make a recipe
featured in
this month's

fine
COOKING



Log on to
NothingTolt.com
to find a station
near you.

NothingTolt.com

favorite gadget

The citrus press

We go through a lot of lemon and lime juice in the test kitchen, and because we want to test our recipes with the freshest ingredients, we squeeze the juice in small batches as we need it. We used to use hand-held reamers, but once we tried these citrus presses, there was no going back. With one simple squeeze of the hand, the citrus press turns a lemon or lime half inside out, forcing nearly every drop of juice through the holes in the bottom of the press, and straining it in the process. The presses, which are colored to match their corresponding fruits, are available for lemons, limes, and oranges (for sources, see *Where to Buy It*, p. 86). There is one caveat: The lemon press doesn't work very well with extra-large or thick-skinned lemons.

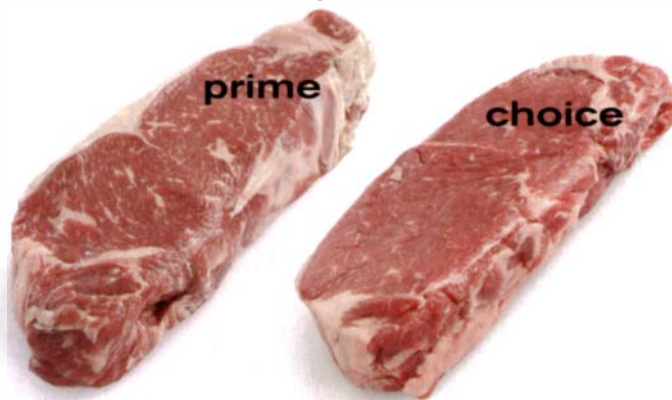
—J. A.



tip

The colder cream is, the faster it whips, so at least 20 to 30 minutes before you intend to make whipped cream, put your bowl and beaters in the freezer.

Making sense of beef grades



In 1926, the USDA implemented standards for grading the quality of beef, and grading remains an effective tool for assessing beef in terms of tenderness, flavor, and juiciness. The USDA lists eight grades for beef, but only the top three (prime, choice, and select) appear in most supermarkets. These better grades go to meat that's fine grained, well marbled (meaning it's laced with tiny flecks of fat), tender, and very flavorful. Lower grades of beef are sent to processors, institutions, and other commercial operations.

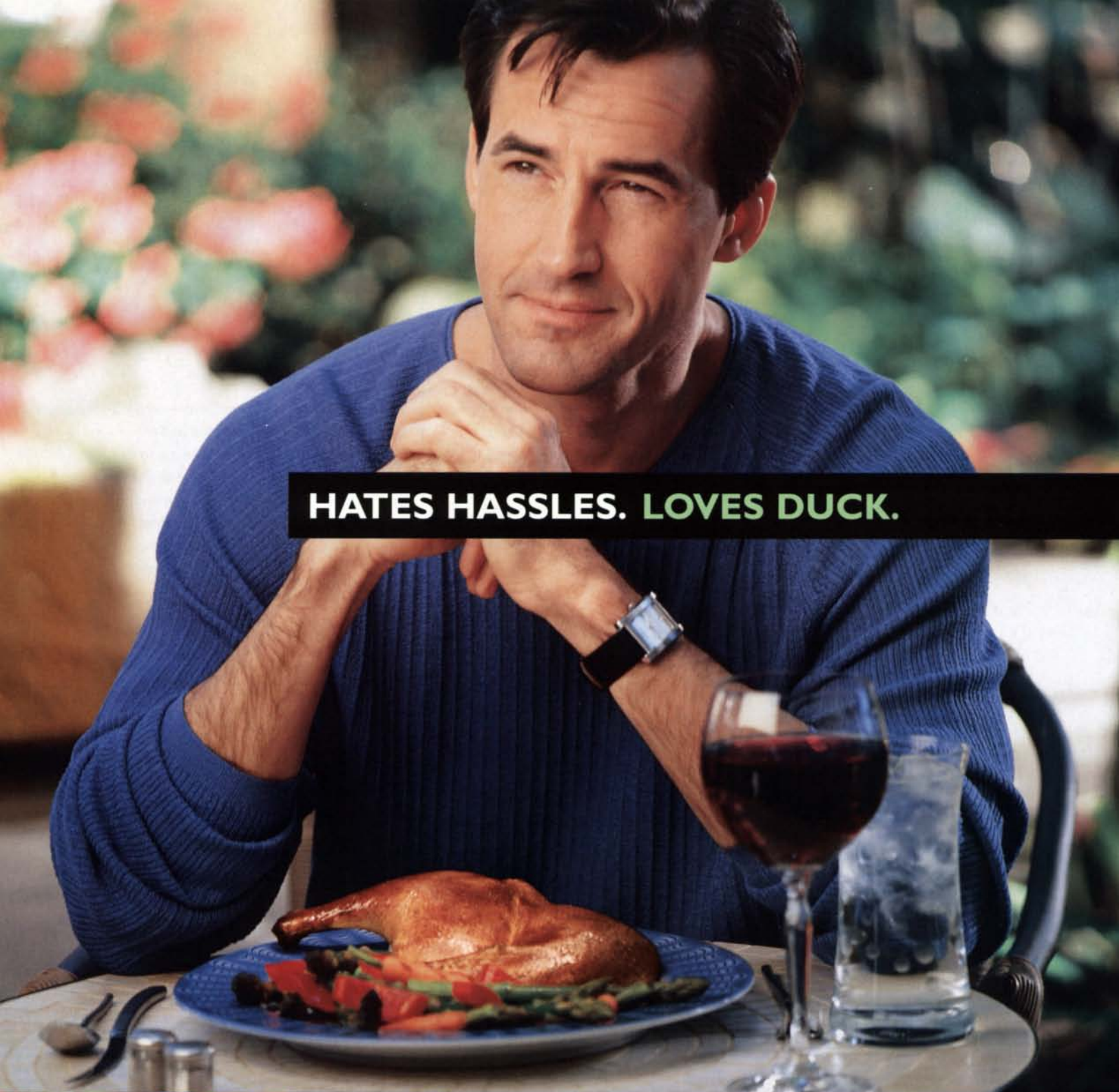
Prime is the highest grade. It's produced in small amounts (about 2% of all beef production) and sold to high-end restaurants and meat markets, and overseas. Prime beef has the most marbling, which makes it especially tender, juicy, and very flavorful—as well as expensive.

Choice, the next grade down, accounts for close to half of all graded beef. It can have anywhere from a moderate to a small degree of marbling. This means that the quality of choice cuts can vary significantly, so scan the meat case for pieces with the best marbling. Some markets use the term “top-choice” to indicate the best of choice, but this isn't an official grade.


Select is the lowest and least expensive grade of beef sold in supermarkets. Expect select cuts to be lean, tougher, and less juicy than choice or prime cuts. Select beef is best used for pot-roasting and stewing.

Some markets also carry private-label or “branded” beef, like Certified Black Angus and Premium. Since grading isn't required by law (unlike inspection, which is mandatory), keep in mind that some of these brands may not have been graded. When buying private-label beef, you're relying more on the reputation of the brand and on your own ability to judge quality.

—Molly Stevens, contributing editor



HATES HASSLES. LOVES DUCK.



Looking for a simple meal that delivers excitement and taste? Maple Leaf Farms makes it easy with choices like roasted half duck and ready-to-grill boneless breasts. Duck is always ready for dinner, whether you're eating in or dining out.

1-800-DUCKLING | www.mapleleaffarms.com

READER SERVICE NO. 43



Maple Leaf
Farms

The Meals You Remember.™

tasting panel

Canned Chicken Broth

Let's face it, for the modern home cook, canned chicken broth is a valuable convenience. Since there are lots of choices in the canned broth section, we thought we'd put them to the test. We chose products that are widely available in supermarkets and health-food stores across the country. For brands that offer more than one chicken broth product, we chose the low-salt version. Broths that aren't labeled low-sodium are often overloaded with salt, which can pose a real problem if you're reducing the broth in a recipe—it just gets saltier. Our tasting panel of nine *Fine Cooking* staffers, however, did have the option of adding salt to a broth to taste, as deemed needed.

—M. D.



top pick

SWANSON NATURAL GOODNESS

99¢ for a 14-ounce can

The most authentic chicken flavor—well balanced with subtle vegetal notes and a rounded consistency (in comparison to its thinner-bodied counterparts)—positioned this broth as the clear favorite. For a low-sodium product, most tasters didn't think added salt was needed. Brand-new and a truly improved formula (we tasted the “old” version too).

TASTING RESULTS

Chicken broths are numbered in order of preference.



2 PRITIKIN FAT-FREE

\$1.79 for a 14½-ounce can
Overall, this broth was a fine option, although most tasters wanted a more assertive chicken flavor. Adding salt didn't give it a significant boost. Its pleasant gold color was unfortunately clouded with unidentifiable flecks.



3 PACIFIC ORGANIC

\$3.39 for a 32-ounce aseptic carton
Adding salt helped to draw out a subtle chicken essence in this somewhat pale, thin broth. A few tasters noted that because of its mildness, they'd use this broth in cooking instead of some of the stronger-flavored options.



4 HEALTH VALLEY FAT-FREE

\$2.89 for a 32-ounce aseptic carton
This brownish-gold broth didn't taste off-putting, but, like so many of the others, it just didn't assert much chicken flavor either. Vegetal flavors, like mushrooms and celery, were pronounced. The salt level was adequate if not slightly too high.



5 CAMPBELL'S LOW SODIUM

\$1.39 for a 10½-ounce can
Tasted straight, this broth had a subtle chicken essence reminiscent of white meat. A little added salt, however, helped bring it to life, giving it a more honest chicken flavor. Taster complaints included a watery consistency and an oily top layer.



6 KITCHEN BASICS

\$2.99 for a 32-ounce aseptic carton
Robust and sweetly vegetal, but not especially chickeny in flavor. Deep amber in color, it was quite salty and was considered too distinct for cooking a risotto or pasta, for example.



7 IMAGINE ORGANIC

\$1.99 for a 15-ounce aseptic carton
This product was the least reminiscent of chicken broth, with an onion flavor being most pronounced. Few tasters picked up any hint of chicken. The broth was greenish, thick, and murky.

Hi Ho, SILVER RABBIT!

**THE NEW
SILVER RABBIT® CORKSCREW
WEARS A SHINING
SUIT OF ARMOR**



Business Week/IDSA
2001 Award Winner

Beneath its polished finish, the Silver Rabbit has the same sturdy mechanism as the original Rabbit, which proved it can uncork 20,000 wine bottles. And it has the same gear teeth as the original—made of hard metal instead of plastic used in other lever-action corkscrews. Both models pull a wine cork in three seconds flat. It may take longer to choose between them. * Independent lab test*

WHERE TO GO SILVER RABBIT HUNTING: BEVERAGES & MORE, BLOOMINGDALES, COOKING.COM, FOLEYS, GEERLINGS & WADE, KITCHEN KAPERS, LORD & TAYLOR, MACY'S WEST OR YOUR FAVORITE WINE STORE.

rabbit
corkscrew
by Metrokane

See the Rabbit run at metrokane.com
D430994 and other U.S. Patents

READERSERVICE NO. 52

The Sullivan Advantage



100% Graduate
Employment Success

At Sullivan University, our students develop a professional attitude and gain the real-world experience they need to succeed in the growing hospitality and food service fields.

- Baking & Pastry Arts
 - Culinary Arts
- Professional Catering
- Hospitality Management
- Hotel/Restaurant Management
 - Travel, Tourism & Event Management



Sullivan University
National Center for Hospitality Studies

www.sullivan.edu
Online classes are available!

The Culinary Arts and the Baking & Pastry Arts Programs at Sullivan University's National Center for Hospitality Studies are approved by the American Culinary Federation's Accrediting Commission.

Call
800-844-1354
or
502-456-6505



READER SERVICE NO. 40

PERFECT PLUS



Our unique removable handle design makes this the safest, easiest pressure cooker to use.

Available today at Bloomingdale's

WMF/USA

800-999-6347

www.wmf-usa.com

READERSERVICE NO. 182



In Season p. 16

The J. A. Henckels citrus zester pictured here is available for about \$12 at **Bed, Bath & Beyond** (800-462-3966) and from **www.cooksware.com**. (For information about Microplane graters, see "Ginger," below.) To buy Meyer lemon or kaffir lime plants, contact **Acorn Springs Farms** (903-668-1461; www.acornsprings.com) or **Edible Landscaping** (800-524-4156, www.eat-it.com).

Omelets p. 66

A good omelet pan is nonstick and easy to lift, and has as wide a

bottom diameter for its size as possible (you'll get an omelet that's easier to roll this way).

We've found several good 8-inch nonstick omelet pans.

Campbell's Gourmet Cottage (502-893-6700; www.gourmetcottage.com) carries 8-inch

nonstick All-Clad frying pans for \$80 and Berndes pans of the same size for \$55. **Potsandpans.com** (800-450-0156) sells 8-inch nonstick Circulon Classic pans starting at \$19.99, and

KitchenAid pans of the same size for \$59.99. For heat-proof spatulas in

nifty colors by Cuisipro and Le Creuset, try **The Well-Tempered Kitchen** (207-563-5762; www.welltemperedkitchen.com). Medium spatulas start at \$7.50.

Enjoying Wine p. 26

In states where it's legal, many wines can be mail-ordered from retailers or the vineyards themselves. Other good mail-order wine sources include **Wine.com** (877-289-6886) and **thewinemessenger.com** (800-760-3960).

Potato Gratin p. 50

To make Michael Louchen's potato gratin, use a shallow baking dish with a capacity of at least 2½ quarts. Measurements may vary from 8x11 to 10x13 inches for this volume. **Dansk** makes the rounded black dish at right; call 800-293-2675 or visit www.dansk.com for retailers of its Origami line. Under that is a **Le Creuset Poterie** 12-inch rectangular dish; it's available in several colors from **Amazon.com**. The red dish is part of **Emile Henry's** Couleurs line; visit www.emilehenry.com for more information.

Ginger p. 60

For grating ginger cleanly and quickly, Eva Katz likes Microplane graters, which are sold at most kitchen stores as well as online at **Cooking.com** (800-663-8810), starting at \$12.95.

Pineapple Desserts p. 70

For a 9-inch springform pan in which to bake the pineapple crumb cake, visit **gourmetcatalog.com** (877-445-0005) which carries a LaForme Leak-proof Springform by Kaiser Bakeware for \$40.



FROM THE BACK COVER

For more information on the heavenly chocolate truffles of **Paul Lemieux**, call 877-344-5878 or visit www.lemieuxchocolates.com.



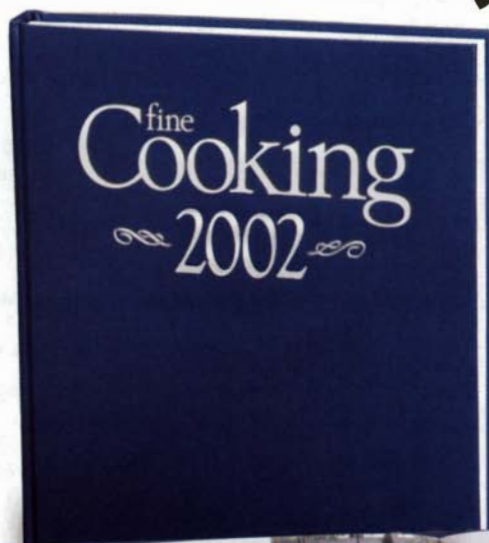
From Our Test Kitchen p. 76

For citrus presses, check out **Crate & Barrel** (www.crateandbarrel.com; 800/967-6696), where lime, lemon, and orange squeezers are \$13, \$15, and \$16, respectively. You can buy panko breadcrumbs from the **CMC Company** (800/262-2780; www.thecmccompany.com); a 12-ounce package is \$4.25. **American Spoon Foods** (888-735-6700 or www.spoon.com) sells sweetened and unsweetened dried cherries; a 6-ounce bag of either is \$5.25. Two other good sources for dried cherries are **Cherry Republic** (800-206-6949; www.cherryrepublic.com) and **The Cherry Stop** (800-286-7209; www.orchards-harvest.com).



C^{fine} Cooking

Preserve your favorite cooking magazine for years to come



Order your 2002 hardbound edition of *Fine Cooking* now!

You treasure your issues of *Fine Cooking*, but because you use them, some may no longer be in perfect condition. Here is an ideal way to keep your favorite cooking magazine looking brand new: a handsome, bound volume including all seven issues published in 2002 (#49-#55). Every issue is in its original form and included is a comprehensive index to recipes, techniques, and ingredients. A durable cover with silver stamping makes it an elegant addition to any cooking library – and a perfect gift for anyone who loves to cook.



DON'T FORGET TO ORDER YOUR 2001 EDITION TOO—WHILE YOU STILL CAN. QUANTITIES ARE LIMITED. SORRY, BUT EARLIER EDITIONS ARE SOLD OUT!

Order now and get your *Fine Cooking* hardcover library off to a great start!

PROD # 051004 (2002 EDITION)

PROD # 051003 (2001 EDITION)

\$32.95 + 4.98 P&H

(CT residents add 6% sales tax, Canadian residents add 7% GST.)

Available for shipping Dec. 9, 2002. Rush delivery is available for an additional charge.

A GREAT HOLIDAY GIFT!

Enjoy over 600 pages of the most in-depth cooking information available anywhere.

**To order your copy today call 800-888-8286
and ask for operator W1295.**

APPETIZERS

Buffalo Chicken Strips with Maytag Blue Dip, 49:46
 Cheddar-Pecan Gougères, 54:49
 Frico (Cheese Crisps), 53:82
 Ham, Gruyère & Honey-Mustard Palmiers, 54:86C
 Matafans with Fresh Herbs, Sour Cream & Bacon, 55:31
 Mushroom & Sun-Dried Tomato Pockets, 54:86C
 Sesame Parmesan Twists, 54:86C
 White Bean & Artichoke Dip with Pita Chips, 51:86B
 Zesty Lemon Olives, 55:18

BEEF

Beef Satay, 52:58
 Beef Tenderloin Medallions with a Rosemary Crust, 52:62
 Braised Short Ribs with Rosemary, Garlic & Sherry, 49:60
 Broiled Spiced Flank Steak with Walnut-Roquefort Butter, 49:45
 Spice-Rubbed Prime Rib, 55:49
 Filet of Beef Wrapped in Bacon with Wild Mushroom & Rosemary Sauce, 53:71
 Ginger Flank Steak, 52:86B
 Miso-Marinated Sirloin Steak, 50:32
 Seared Rib-Eye Steak with Summer Couscous, 51:86B
 Stir-Fried Orange Beef & Snow Peas, 55:98C
 Vietnamese Garlic Beef over Lettuce Greens, 53:94C

BEVERAGES

Basic Iced Tea, 52:54
 Classic Strawberry-Banana Smoothie, 51:72
 Lemongrass Lemonade, 52:76
 Orange Slush, 51:72
 Sour Mash & Lime Tea, 52:55
 Strawberry-Mint Tea Sparkling Punch, 52:55

BREAD & ROLLS

Challah, 54:56
 Popovers & Variations, 50:44

CHICKEN

Balsamic Vegetable-Stuffed Roasted Chicken, 49:52
 Braised Chicken with Preserved Lemons & Olives, 49:60
 Braised Mediterranean Chicken, 55:44
 Broiled Chicken Thighs with Coriander Rub, 50:82B
 Brined & Grilled Chicken, 52:37
 Chicken Breasts with Mushroom-Pancetta Stuffing & Verjus Sauce, 49:51
 Chicken Satay, 52:58
 Crisp Panko Chicken Cutlets, 55:80
 Grilled Chicken Pesto with Marinated Tomatoes, 52:86B

Grilled Herbed Cornish Hens, 52:86B
 Jamaican Jerk Chicken, 51:24
 Moroccan Chicken with Olives & Preserved Lemons, 53:32
 Quick Chicken Sauté with Asparagus, Cherry Tomatoes & Lemon Pan Sauce, 53:61
 Quick Chicken Sauté with Mushrooms, Baby Lima Beans & Sherry-Cream Sauce, 53:63
 Quick Chicken Sauté with Snow Peas & Teriyaki Pan Sauce, 53:63
 Quick Chicken Sauté with Tomatoes & Black Olives, 53:62
 Quick Chicken Sauté with Endive & Orange Pan Sauce, 53:62
 Pot-Roasted Mediterranean Chicken, 49:48
 Rolled Chicken Breasts with Prosciutto & Asparagus, 53:94C
 Rustic Chicken with Mushrooms & Gruyère Polenta, 49:50

DESSERTS & PASTRY

Almond Brittle, 55:58
 Blueberry Muffins with Cinnamon Crumble, 51:67
 Chocolate-Cream Raspberry Napoleons with Chocolate Sauce, 54:86C
 Chocolate-Raspberry Truffles, 52:67
 Chocolate Terrine with Whipped Cream & Almond Brittle, 55:57
 Choux Pastry Puffs, 49:72
 Crisp Pear Strudel, 55:46
 Fruit Crisps, 51:52
 Giandua Profiteroles with Double Chocolate Sauce & Toasted Hazelnuts, 49:73
 Grilled Peaches with Pound Cake & Ginger Crème Fraîche, 52:86B
 Individual Mocha Soufflés, 54:52
 Pineapple "Carpaccio" with Mint Tea Syrup, 55:71
 Raspberry Lemon Mousse Trifle, 52:68
 Roasted Pears with Caramel Sauce, 53:75
 Roasted Pineapple, 55:72
 Roasted Pineapple & Coconut Shortcakes, 55:73
 Sautéed Pineapple with Pecan Rum Sauce, 50:82B
 Warm Apple Compote with Vanilla Cream, 55:98C

Cakes, Pies & Tarts
 Apple Galette with Ginger Glaze, 54:86C
 Apple Pie Covered with Leaves, 54:43
 Banoffee Tart, 50:57
 Brown-Butter Almond Cake, 53:74
 Brown-Sugar & Brandy Pear Turnovers, 54:86C
 Butter Pie Dough, 54:40
 Chocolate Banana Swirl Cake, 54:44

Chocolate Mousse Layer Cake, 54:68
 Chocolate-Raspberry Tart with a Gingersnap Crust, 52:66
 Classic Crumb Cake, 54:47
 Cranberry Streusel Cake, 54:46
 Flourless Chocolate & Vanilla Marble Cake, 54:54
 Honey-Spice Walnut Tart, 54:86C
 Individual Cinnamon Coffee Cakes with Chocolate-Cherry-Almond Swirl, 55:58
 Lemon Tart, 54:53
 Orange Layer Cake, 50:40
 Pecan Rum Tart, 54:41
 Pineapple Crumble Snack Cake, 55:74
 Pumpkin & Ginger Pound Cake, 53:49
 Pumpkin Pie with a Leafy Rim, 54:42
 Roasted Pineapple Tart, 55:70

Cookies, Brownies & Biscotti
 Apricot, Pistachio & Chocolate-Chip Bars, 54:18G
 Biscotti Rustica, 54:59
 Black & White Crescents, 54:18G
 Blueberry-Hazelnut Bars, 51:68
 Butter Cookies, 54:18G
 Chewy Cranberry-Oatmeal Cookies, 54:18G
 Chocolate Fudge Cookies, 54:18G
 Chocolate-Orange Biscotti, 54:61
 Giandua Sandwich Cookies, 49:70
 Gingerbread Cookies, 54:18G
 Golden Almond Biscotti, 54:60
 Lemon Bars, 49:55
 Lime Nut Buttons, 54:18G
 Maple-Walnut Butter Cookies, 54:18G
 Marbled Chocolate-Vanilla Cookies, 54:18G
 Molasses Crinkles, 54:18G
 Orange Poppy-Seed Cookies, 54:18G
 Peppermint Brownies, 52:49
 Pistachio Meringues with Toasted Coconut, 54:13
 Raspberry Crumb Bars, 54:18G
 Raspberry Linzer Cookies, 54:18G
 Treasure Cookies, 54:18G
 Upside-Down Peanut-Butter Fig Bars, 54:18G

Dessert Sauces, Fillings & Garnishes

Bittersweet Chocolate Ganache, 54:76
 Brown-Sugar Brandy Cream, 54:20
 Brown-Sugar Caramel Sauce, 54:26
 Caramel Squiggles, 54:20

Chocolate Bands, 54:71
 Chocolate Whipped Cream, 54:21
 Chocolate Shavings & Curls, 70
 Double Chocolate Sauce, 49:73
 Fresh Raspberry Sauce, 52:67
 Fruit Cream, 54:21
 Giandua Cookie & Truffle Filling, 49:70
 Hazelnut Butter, 49:69
 Strawberry Sauce, 54:53
 Whisky Sauce, 50:71

Ice Cream & Ices

Blueberry Ice Cream, 51:66
 Coffee Ice Cream with Sour Cream Ganache & Toffee Chips, 52:86B
 Ginger Ice Cream, 55:65
 Raspberry Lemon Granité, 52:69

Mousses, Puddings & Parfaits

Bittersweet Chocolate Marble Bread Pudding, 50:71
 Bread & Butter Pudding with Raisins, 50:73
 Browned Apple Bread Pudding, 50:72
 Butterscotch Custard, 53:72
 Chocolate Mousse, 54:69
 Giandua Mousse, 49:71
 White-Chocolate Cream Parfaits, 49:82B

EGGS

Arugula, Feta & Dill Frittata, 50:82B
 Asparagus Omelet, 55:68
 Basic Omelet, 55:66
 Chive & Gruyère Omelet, 55:69
 Mexican Omelet, 55:69
 Sautéed Mushroom Omelet, 55:68
 Potato & Bacon Omelet, 55:68
 Smoked Salmon Omelet, 55:69
 Tomato & Mozzarella Omelet, 55:69
 Tuscan Poached Eggs, 53:94C

FISH & SHELLFISH

Broiled Swordfish with Browned Butter-Red Pepper Sauce, 52:86B
 Caramel-Braised Cod, 51:86B
 Herb & Lemon Roasted Salmon on a Bed of Roasted Potatoes & Sautéed Greens, 50:39
 Pan-Seared Crusted Salmon with Cherry Tomato & Ginger Sauce, 55:64
 Pistachio-Crusted Cod Fillets, 49:82B
 Sautéed Shrimp with Orange, Basil & Pernod, 50:82B
 Savory Shrimp Fajitas, 52:86B
 Seared Scallops with Pineapple-Ginger Sauce, 50:82B
 Spanish Rice with Shrimp, 53:94C

continued

Cuisinart and other top brands



available at
Chef's Resource
The best source for high-end home chefs.

Call 866-765-CHEF (2433)
www.ChefsResource.com
Free shipping with \$100 purchase.

Have you seen....

.....our
website
lately?

finecooking.com



The Taunton Press
Inspiration for hands-on living™

Main Squeeze



You'll fall for
this stainless
steel beauty;
it's easy-to-clean
and gives garlic
a loving squeeze.



**KUHN
RIKON**
SWITZERLAND


THE AMAZING EPICUREAN GARLIC PRESS FROM KUHN RIKON

Learn more about our cookware and cooks' tools at kuhnrikon.com or call 800-662-5882 for our catalog.

READER SERVICE NO. 23

JOIN
TODAY!

Taunton PLUS

Exclusive members-only privileges for readers of *Fine Cooking*

We are pleased to offer TauntonPlus, a special online program that delivers extra benefits, to you—and it's absolutely free! TauntonPlus is our way of saying "thank you" to you and all of our many loyal readers of Taunton magazines. These exclusive members-

only benefits include: sneak previews of upcoming issues, exciting book offers, insider news, discussion forums, seasonal specials, online extras—and much more! Sign up today and enjoy these valuable benefits with our compliments.

It's yours absolutely free...just sign up online at www.taunton.com

Spice-Rubbed Fish Fillets with Lemon Butter Sauce, 55:98C
Stir-Fried Shrimp, Sugar Snaps & Fennel, 51:63

LAMB

Braised Lamb Chops with Black Olives & Artichokes, 50:67
Braised Lamb Shanks with Fennel & Tomatoes, 49:60
Grilled Lamb Rib Chops with Rosemary Crust, 52:63
Roast Lamb Shoulder with Sausage & Spinach, 50:66

PASTA & RICE

Angel Hair with Garlic & Clam Cream Sauce, 50:48
Bow-Tie Primavera, 50:82B
Ditalini with Tomatoes, Capers & Lemon Oil, 51:42
Fettuccine with Chicken, Goat Cheese & Spinach, 55:98C
Fusilli with Sausage, Sun-Dried Tomato & Vermouth Cream Sauce, 50:49
Garlicky Angel Hair with Grape Tomatoes, 51:86B
Homemade Cheese Ravioli with Broccoli Raab, Parmesan & Pine Nuts, 53:94C
Orzo with Shiitakes, Caramelized Onions & Spinach, 51:44
Pasta with Tomatoes, Gorgonzola & Basil, 52:16
Penne with Artichokes & Feta, 49:82B
Penne with Tomato Vodka Cream Sauce, 50:48
Quick Mac & Cheese, 49:82B
Ragù alla Bolognese, 53:67
Risotto of Shrimp & Sugar Snaps, 51:64
Shells with Arugula, Feta & Sun-Dried Tomatoes, 51:43
Rigatoni Normandy, 50:49
Risotto alla Milanese, 50:24
Spaghetti with Shrimp in Curry Cream Sauce, 50:49
Ziti with Mushrooms, Pancetta & Peas, 50:48

PIZZAS, SAVORY TARTS & PANCAKES

Easy Pizza Dough, 49:37
Pizza Aglio e Olio, 49:39
Pizza al Caprino, 49:39
Savory Vegetable Pancakes, 55:98C
Stilton, Apple & Leek Tart, 49:45

PORK

Braised Pork Shoulder with Apple Cider, Thyme & Tomatoes, 49:60
Grilled Sausage & Onion Panini, 51:86B
Pork Loin Chops with a Sage & Fennel Crust, 52:63
Pork Satay, 52:58
Pork Stir-Fry, 49:82B
Pork, Sweet Potato & Apple Sauté, 53:94C

Pot-Roasted Pork Loin with Prunes & Dried Apricots, 53:53
Rack of Pork with an Herb-Mustard Crust, 53:51
Roast Pork Loin with Garlic & Rosemary (Arista), 53:53
Cumin-Spiced Pork Chops with Sautéed Pears, 55:98C
7-6-5 Grilled Pork Tenderloin, 51:38

SALADS

Asparagus & Gingered Grapefruit Salad, 50:38
Asian Pear & Cabrales Salad with Fig & Port Dressing, 49:46
Bread Salad with Corn, Cherry Tomatoes & Basil, 52:43
Chinese Chicken Salad, 51:86B
Cobb Salad, 51:48
Cucumber Salad, 52:59
Endive Salad with Blue Cheese, Pears & Spiced Nuts, 53:70
Grilled Bell Pepper, Corn & Red Onion Salad with Blue Cheese Vinaigrette, 51:56
Grilled Chicken Salad, 51:46
Greek Salad, 51:86B
Radish & Parsley Salad with Lemon, 50:18
Radish Salad, 52:60
Roasted Cauliflower Salad with Green Peppercorn Vinaigrette, 50:52
Romaine Salad with Hearts of Palm & Orange-Honey Vinaigrette, 55:44
Updated Chef Salad, 51:46
Warm Spinach Salad with Bacon & Goat Cheese, 53:94C

SAUCES, CONDIMENTS & SEASONINGS

(see also Dessert Sauces)
All-Purpose Fruit Salsa, 51:41
Asian Dipping Sauce, 51:61
Asian Vinaigrette, 50:38
Balsamic Vinaigrette, 51:48
Basil Oil, 51:10B
Black Olive & Mint Vinaigrette, 52:38
Catalan Vinaigrette, 51:61
Chimichurri (Argentinean Garlic Herb Sauce), 51:60
Chipotle-Lime Spice Paste, 52:38
Coconut Sauce, 52:60
Cranberry-Orange Relish with Ginger, 53:48
Creamy Black Pepper Dressing, 51:48
Crunchy Topping for Fruit Crisps, 51:53
Cucumber-Grape Salsa, 52:38
Curry-Apple Glaze, 51:40
Garlic Croutons, 51:47
Garlic Slow-Cooked in Oil, 49:64
Ginger-Lime Dressing for Rice Noodle Salads, 51:78
Ginger-Lime Glaze, 50:38

Grilled Pepper, Eggplant & Onion "Topping," 51:56
Green Herb & Caper Sauce, 53:78
Grown-Up Applesauce, 53:18
Preserved Lemons, 53:34
Lemon Poppysseed Dressing, 51:48
Mango Chutney Sauce, 51:41
Maple-Bourbon Glaze, 52:38
Mint Sauce, 51:10B
Orange Balsamic Sauce, 51:41
Peanut Sauce, 52:59
Persillade, 51:10B
Pineapple Dipping Sauce, 52:60
Quick Gorgonzola Pasta Sauce, 49:45
Ragù alla Bolognese, 53:67
Rosemary-Orange Glaze, 51:40
Rustic Blueberry Sauce with Cassis, 51:69
Sage Brown Butter Sauce, 51:10B
Sweet Chili Glaze, 51:40
Sweet-Sour Sauce, 52:60
Savory Lemon Garnish, 55:46
Tonkatsu Sauce, 55:80

SIDE DISHES

Apple Cider Roasted Acorn Squash, 49:41
Barley Risotto with Mushrooms & Gremolata, 50:61
Broiled Asparagus & Orange Slices with Shallots, 50:82B
Brown Sugar Roasted Acorn Squash, 49:41
Brussels Sprouts with Hazelnuts & Lemon, 53:49
Bulgur-Chickpea Salad with Sun-Dried Tomatoes & Feta, 50:62
Celery Root & Apple Purée, 53:72
Corn Soufflé Puddings, 52:42
Couscous with Chickpeas & Pistachios, 55:45
Couscous with Ginger, Orange, Almond & Herbs, 55:64
Classic Glazed Carrots, 55:53
Creamy Potato Salad with Radishes, Lemon & Dill, 52:45
Crisp Roasted Parsnips, 49:18
Dressing with Apples, Bacon & Caramelized Onions, 53:48
Ginger-Glazed Carrots, 55:55
Glazed Carrots & Shallots with Thyme, 55:54
Glazed Carrots with Marsala, 55:54
Golden Russet Potato Gratin, 55:51
Gratin of Sautéed Cauliflower, Tomato, Pine Nuts & Saffron, 50:51
Green Beans with Mushrooms, Cream & Breadcrumbs, 53:55
Green Beans with Pancetta, Garlic & Herbs, 53:56
Green Beans with Toasted Slivered Almonds, 53:56
Green Beans with Tomatoes & Onions, 53:54

Grilled Baby Eggplant & Tomatoes with Fresh Basil, 52:86B
Grilled French Bread Cubes, 52:60
Grilled Eggplant "Sandwiches" with Pesto, 51:55
Grilled Zucchini & Goat Cheese Roll-Ups, 51:55
Maple-Glazed Carrots, 55:54
Maple-Roasted Acorn Squash, 49:41
Mashed Potatoes with Slow-Cooked Garlic, 52:12
Orange Curry Roasted Acorn Squash, 49:41
Oven-Roasted Potatoes, 53:51
Parmesan Thyme Roasted Acorn Squash, 49:41
Potato, Corn & Tomato Salad with Fresh Herbs, 52:47
Purée of Yukon Gold Potatoes with Parmesan, 53:48
Roasted Potato Planks with Rosemary & Lemon, 49:82B
Roasted Winter Vegetables with a Maple-Ginger Glaze, 55:63
Southwestern Squash Sauté, 51:16
Summer Succotash, 52:41
Sweet Corn Relish with Avocado, Jalapeño & Cilantro, 52:39
Warm Cannellini Bean Salad, 55:98C
Warm Potato Salad with Bacon, Apples & Rosemary, 52:46
Wheatberries with Spices, Currants & Almonds, 50:63
Yukon Gold Gruyère Galette, 53:59

SOUPS

Chicken & Tortilla Soup, 50:59
Creamy Roasted Garlic Soup with Sautéed Cauliflower & Fresh Herbs, 50:52
Leek & Potato Soup with Garlic Toast, 53:94C
Puréed Corn Soup with Red Pepper Coulis, 52:53
Puréed Eggplant Soup with Tomato Relish, 52:53
Purée of Sweet Potato & Ginger Soup with Apple-Mint Raita, 55:62
Puréed Summer Squash Soup with Raita, 52:52
Quick Clam Chowder with Bacon & Tomatoes, 50:82B
Rustic Bean & Farro Soup, 50:64
Tomato Bisque & Cheese Toasts, 49:82B
White Grape & Cucumber Gazpacho, 51:86B

TURKEY

Butter-Rubbed, Cider-Glazed Roast Turkey, 53:46
Turkey Cutlets with Mustard Cream Sauce, 55:98C
Turkey Chili, 49:82B

Keep your *Fine Cooking* back issues looking brand new.



Store your treasured copies of *Fine Cooking* in slipcases for easy reference again and again! Bound in red and embossed in gold, each case holds more than a year's worth of *Fine Cooking*. Only \$8.95 (\$24.95 for 3, \$49.95 for 6).

Add \$1.50 per case for P&H. Outside the U.S., add \$3.50 each (U.S. funds only). CT residents add 6% sales tax.

To place an order using your credit card, call **1-800-888-8286** or send your order and payment to: Taunton Direct, Inc., P.O. Box 5507, Newtown, CT 06470-5507

Statement of Ownership, Management, and Circulation

1. Publication title: *Fine Cooking*. 2. Publication no. 1072-5121. 3. Filing date: September 15, 2002. 4. Issue frequency: Bimonthly. 5. No. of issues published annually: 6. 6. Annual subscription price: \$29.95. 7. Complete mailing address of known office of publication: 63 S. Main St., PO Box 5506, Newtown, Fairfield County, CT 06470-5506. 8. Complete mailing address of headquarters or general business office of publisher: 63 S. Main St., PO Box 5506, Newtown, CT 06470-5506. 9. Publisher: Sarah Roman, 63 S. Main St., PO Box 5506, Newtown, CT 06470-5506. Editor-in-Chief: Martha Holmberg, 63 S. Main St., PO Box 5506, Newtown, CT 06470-5506. Executive Editor: Susie Middleton, 63 S. Main St., PO Box 5506, Newtown, CT 06470-5506. 10. Owner: The Taunton Press, Inc., 63 S. Main St., PO Box 5506, Newtown, CT 06470-5506. Stockholders owning or holding 1% or more of total amount of stock: Taunton, Inc., 63 S. Main St., PO Box 5506, Newtown, CT 06470-5506. 11. Known bondholders, mortgagees, and other security holders: None. 12. Not applicable. 13. Publication title: *Fine Cooking*. 14. Issue date for circulation data below: August/September 2002. 15. Extent and nature of circulation:

	Average no. copies each issue during preceding 12 months	Actual number copies of single issue published nearest to filing date
A. Total no. copies (net press run)	376,311	376,277
B. Paid and/or requested circulation		
1. Mail subscriptions	121,539	126,362
2. Sales through dealers and carriers, street vendors, and counter sales	99,529	95,385
C. Total paid and/or requested circulation	221,068	221,747
D. Free distribution by mail (samples, complimentary, other free copies)	9,220	6,531
E. Free distribution outside the mail	8,100	8,735
F. Total free distribution	17,320	15,266
G. Total distribution	238,388	237,013
H. Copies not distributed	137,923	139,264
I. Total (sum of 15G, 15H)	376,311	376,277
Percent paid and/or requested circulation	92.7%	93.6%

16. This statement of ownership will be printed in the December 2002/January 2003 issue of this publication. 17. I certify that all information on this form is true and complete. I understand that anyone who furnishes false or misleading information on this form or who omits material or information requested on the form may be subject to criminal sanctions (including fines and imprisonment) and/or civil sanctions (including multiple damages and civil penalties). Signature: Martha Holmberg, Editor-in-Chief.

cook's market

See ad index on pages 96-97 for reader service numbers.

Kids Cooking Club®

Great Gift For Young Chefs!

Each month a complete cooking project is delivered right to your door including:

- Ingredients
- Newsletter
- Cooking Gift

800.718.1855 www.kidscook.com

Gourmet Chef Coat

You cook like a gourmet chef, now look & feel like one too!

Embroidery Included!

Instant-Cool Thermometer \$6.95

• Easy care, fine line 65/35 poly cotton fabric.

• Vented cuffs, underarm-vents, cloth knot buttons.

• Breast & sleeve pockets.

L-0420...Only **\$22.95**

Buy 2 For **\$42.00**
Embroidery must be exact same for discount.

Call **1-800-344-5216**
Order Today

Sizes: 34R-56R, 40L-48L (48R-56R+20%L's +10%)

Black Diamond Uniforms, Inc. Catalog available.

Fine Food from Spain at
WWW.TIENDA.COM

Paella Sets, Jamón, Cheeses, Cookbooks and More.

Free Catalog - 888 472 1022

World's Largest Inventory!

China, Crystal, Silver & Collectibles

- Old & New
- 125,000 Patterns
- 6 Million Pieces
- Buy & Sell

Call for FREE lists.

REPLACEMENTS, LTD.®
PO Box 26029, Greensboro, NC 27420 Dept. FK

1-800-REPLACE (1-800-737-5223)
www.replacements.com

US-Appliance.com

Thermador - Jenn Air - Kitchen Aid
Bosch - GE - Viking - Gaggenau

Major Appliances: \$39 U.S. Delivery!

Toll Free 877-628-9913

NEVERBITTERCOFFEE.COM

1 • 800 • 24 • COFFEE

CAVIAR DIRECT

Call for Catalog • 1-800-650-2828

Visit our Website www.caviar-direct.com
For your Caviar & Gourmet Delicacies

CRYSTAL ORGANICS
FRESH GROUND WHOLE WHEAT FLOUR

100% ORGANIC

- Whole Wheat Berries
- Whole Wheat Flour
- Muffin Bread & Pancake Mixes

To Order: 208.766.2765
WWW.CRYSTALORGANICS.COM

SHOP THE ONLINE MARKETPLACE

WORLD'S LARGEST SPICE STORE

www.americanspice.com
1-888-502-8058

World's Largest Spice Store™

125West.com

Over 200 Top Specialty Brands
John Boos • Pillivuyt • Sambonet
InterMetro • Raclette

www.125west.com • 888-921-9378

WINEACCESSORIESMART.COM

Aulio®
Golden Hazelnut Cooking Oil

- High quality
- Smoke point 549°F
- Expel air pressed
- Clean delicate taste
- 77% mono-unsaturated fat
- Natural Vitamin E source

Call (714) 701-9999 to order direct or visit our website: www.aulio.com

Two popular sizes. Buy direct and save. Minimum order 1 case (6 bottles).

chefswares.com

Made to order Holiday Gift Baskets
Wusthof • Cuisinart • State Cookbooks
Gadgets • Barware • Cutting Boards

Phone: (910) 796-8887
www.chefswares.com

SPICES

Allspice to Vanilla Beans
 Over 400 Spices, Extracts & Tea Since 1973
 Complete Online Ordering at www.sfherb.com
SAN FRANCISCO HERB CO.
 250 14th St., San Francisco, CA 94103 • 800-227-4530

CookerPro™ 3.0 Home Or Commercial
 Enter Recipes/Plan Menus/Import/Export/Store Pictures
 Advanced Find/Make A Cookbook/Send To Handheld
 Nutrition Analyzer/Pantry or Inventory
 Order online at www.cooker.com.
Barrington Software Incorporated
 Call toll free 888-394-0047



THAI FOOD

Online Thai Supermarket
 Complete resource for Thai
 cookware, grocery, authentic recipes
888 618 THAI ImportFood.com



Sunburst Trout Company, LLC
 128 Raceway Place
 Canton, NC 28716
 800-673-3051 • 828-648-3010

Farm-Raised Rainbow Trout
*Hormone Free • No Animal By-Products in Feed
 Fillets • Smoked • Caviar • Dip • Rainbow Burgers*

Dick Jennings, Agent
Sally Eason, Agent www.sunbursttrout.com
Steve Eason, Agent sunburst@brinet.com

Start your own personal chef service!
Find a personal chef in your neighborhood!

Personal Chefs Network Inc.
 Toll-Free 866.PCN.CHEF • PersonalChefsNetwork.com



"The Best Lamb in America"
 Sukey & John Jamison
 Jamison Farm
800-237-5262
www.jamisonfarm.com 2 Legs of Lamb - \$78 + \$20 s/h
 171 Jamison Lane • Latrobe, PA 15650



Learn cooking and catering
 Home study course: learn successful catering
 and gourmet cooking techniques for weddings,
 banquets, parties. **Send or call 24 hours a day.**
Free career literature: call 800-223-4542

Name _____ Age _____
 Address _____ Phone (____) _____
 City/State _____ Zip _____

The School of Gourmet Cooking/Catering, PCDI
 Dept. CGPP104, 430 Tech. Pky., Norcross, GA 30092

La Cucina Rustica
 For Gourmet Shopping with
 a Personal Touch, we're
 "A Click Above the Rest".
www.cybercucina.com



For the Finest in
 Culinary Supplies
 tel. 209-952-1966
beyondpotsandpans.com



**Mouth Watering Selection of
 Fine International Food Products**
 Delicious Authentic Italian
 Pastas, Cheeses, Rices & Sauces.
 Dry Sausage • Oil • Vinegar • Condiments • Jams • Cookies
 Gift Baskets
1.800.386.9198
www.pastacheese.com



**Featuring Kitchenware &
 Cooking Classes**
 Perrysburg, OH
(800) 288-6617
www.kitchentoolsandskills.com

Serving your kitchenware needs with
 All-Clad, Calphalon, Chantal,
 Chef's Choice, Kaiser Bakeware,
 Lamson Sharp, LeCreuset.



VacMaster SVP-5
 Affordable Commercial Vacuum Packaging
Only \$539

- > Extend Shelf Life
- > Prevent Freezer Burn
- > Lower Food Costs
- > Buy Food at Volume Prices
- > 4 mil Heavy Duty Freezer Bags
- > are Boilable and Microwavable
- > Made in the USA
- > USDA, ETL Approved

**For a free catalog and suggested uses,
 call 1-800-821-7849, ext. 14**

Fax 816-761-0055 www.vacmaster.com \$539 + S/H

the gadget source.com™



**Borner
 V-Slicer Plus**

Bonus:
 Free Hash Brown & Cheese Grater **\$19⁹⁸**

thegadgetsourcesource.com
 Over 3,000 Cooking Tools!
1-800-458-2616

Pecans
The Nut House
 Select Quality Pecans
 Direct from the farm to you
www.RidgeSpringNutHouse.com
 (803) 685-5335

Reach your best potential
 customers in *Fine Cooking's*
Cook's Market.
 For details, call:
1-800-926-8776, ext. 531.

fine
Cooking
 FOR PEOPLE WHO LOVE TO COOK



**Pancake Lovers Rejoice. Sturdiwheat V-10
 Family Formula Since 1939. 6 flavors, for
 Home, Cabin, Camping, or Gifts. Add Water.
 800-201-9650 or www.sturdiwheat.com**

Simply the Best Albacore Tuna
*Taste the difference quality makes. Hand caught and
 packed. YOU'LL LOVE IT, GUARANTEED! Our tuna
 is Rich in good OMEGA-3, vitamins and minerals.
 No oil or water added. Just it's own natural juices.
 Catch of the Sea, Inc. 866-290-5651. Order info and
 Free recipes at www.catchofsea.com*



When Quality Matters!
 Custom Cut Pork, Beef,
 Sausages and More
DORSEY MEATS
www.dorseymeats.com
 301-845-8314

SAVOUR THE BEST OF FRANCE!

Devour the cuisine we've prepared with our chef's instruction. Taste the finest wines and enjoy exciting culinary and cultural excursions. Brochure available.



(800) 827-4635
savourfrance.com

French Food and Wine Adventures

FINE FOODS FOR HOLIDAY GIFTS

Free Holiday Shipping
An Assorted case of 12 - \$50.22
Maine's Special Homemade Taste
800-440-9891
mothersmountain.com



sharpknives.com

Unique Culinary Tools
Personal service

Shop our online
Gourmet's Toolbox anytime
Toll Free 1.888.797.8300

Salsa2UTM
COM

America's Monthly Gourmet Salsa ClubTM
Call 1-888-Salsa2U (725-7228)
Save Online! www.salsa2u.com

BestCoffeeByMail.com

BestTeaByMail.com

What More Can We Say!

1-800-837-7423

WWW.BULKFOODS.COM

SPICES • NUTS

DRIED FRUITS & INGREDIENTS

T-FAL

Fast working
Vitesse
Electric Kettle
\$34.99

www.eKitchenGadgets.com

800-540-8563

Use coupon code "TFAL"
for 10% discount

Coupons can not be combined.
Offer expires soon.



AGA Cookers

All cast iron construction for better tasting food. Two sizes. Ten porcelain enamel colors. Three types of fuel.

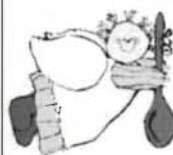
Classic Cookers

90-6110 Lower Barnett Hill
Middlesex, VT05602 • 802-223-3620



GOURMET CATALOGTM
www.gourmetcatalog.com

...the finest in kitchenware
from All-Clad to Zyliss



Cake decorating,
cookie, candy, baking
supplies worldwide.
No paper catalog. Over
16,000 items: Visit us at:
www.sugarcraft.com

BUFFALO MEAT
Steaks • Burger • Jerky



Gift Packs • Wild Boar
www.BuffaloGal.com

(507) 896-2345

Specialty Coffee Roasters & Fine Teas
for the discriminating palate.....



Petaluma Coffee & Tea
wholesale & retail sales:
(800) 929-JAVA Fax (800) 851-2844
www.petalumacoffee.com



Gourmet Tea-Breads
All Natural, No Preservatives, Kosher

www.teabread.com
(800) 897-5910



The Venison & Game Meats Connection

Cook healthy with Farm Raised Game Meats.
Call 1-800-730-3337 or visit
www.mountroyal.com
for details on pricing and holiday gift ideas



HOMEMADE LIQUEURS

World's largest selection of
cordial flavor concentrates
J. Keys Extracts
Free catalog (619) 692-9132

CAVIAR ASSOULINE

for free catalogue — 1.800.521.4491



visit our website — www.caviarassouline.com

THE CAVIAR & DELICACIES STORE



- * Cake Decorating
- * Seasonal Recipes
- * Wedding Cakes
- * Find a Job
- * Free Recipes

PastryWiz.com



Save on the Best Selection of Wooden Kitchenware.

Awesome Gifts!



- Over 50 items to choose from!
- ▼ Knives
 - ▼ Cutting Boards
 - ▼ Bowls
 - ▼ Specialty Servers
 - ▼ Kitchen Organizers
 - ▼ Gift Sets

Order Now! 800-835-0479
Online at www.mountainwoods.com



LOBSTER POUND

Fresh lobster and native shellfish shipped directly to your kitchen from the Coast of Maine.
www.trentonbridgelobster.com
 207-667-2977

WWW.EZJUICERS.COM

YOUR ONLINE SOURCE FOR
JUICERS, DEHYDRATORS, DISTILLERS, BLENDERS
FOOD PROCESSORS & REBOUNDERS
 1-800-728-1238
 ALWAYS FREE SHIPPING. ALWAYS GUARANTEED LOWEST PRICES.

Knife Merchant

BEST KITCHEN TOOLS
 BEST PRICES
 FREE CATALOG
 1-800-714-8226
www.knifemerchant.com

Cooking with Chef John Wilson

Normandy/Provence, France & Tuscany, Italy
 Cooking classes, excursions, accommodations & meals.
 New Weekend Gourmet Getaways in Atlanta & Asheville.
 Call for a free brochure/visit our website.
 1-888-636-2073 *www.culinaryvacationsinc.com

Tired of Burnt Coffee?

We Roast Gourmet Coffees the Old Fashioned European Way

THE READING COFFEE ROASTERS

1-800-331-6713 www.readingcoffee.com

KitchenEmporium.com

"An Online Emporium of Kitchen Items"

888-858-7920

THE FINEST COOKWARE

a cook's wares® SAVINGS UP TO 40%
 All-Clad, Cuisinart, Calphalon, Mauviel, Sitram, Demeyere, Look, Bourgeat, Le Creuset Pans, Wüsthof, Henckels, Lamson, Sabatier, Schaaf, Global, Messermeister, Kyocera Knives, KitchenAid, Cuisinart, Waring, Krups Appliances, Kaiser, Chicago Metallic, Calphalon Bakeware, Chocolate, Spices, Oil, Cookbooks, Utensils. Much more. Over 4,000 items.

Best Products, Prices, Service Since 1981

FREE CATALOGUE
 800-915-9788
www.cookswares.com

National Cuisinart & KitchenAid Store

French Butter Dish

Centuries old design keeps butter fresh without refrigeration
 High quality Wheel-thrown Stoneware
 Order at
www.frenchbutterdish.com

Gourmet Kitchen Store

Name Brands such as: Cuisinart®

cookware & countertop appliances
 accessories & spare parts
 lowest prices available
 secure on-line ordering
 ship within 24 hrs from stock

call 888-304-2922 or visit us @
www.gourmet-kitchen-store.com

100% PURE KONA COFFEE

DIRECT FROM FARM TO YOU HAND PICKED SUN DRIED

866-324-1888 **Kona Star**
 For Toll Free Mail Orders www.konastar.com

GO WHERE THE CHEFS GO

www.aokfoods.com

Organic Chicken
 Sushi Grade Seafood
 USDA Aged Beef
 Gourmet Vegetable Burgers
 Exotic Pasta

Contact us for a free catalog.
 1.800.543.7933

Great Holiday Gifts!

Beautiful Hardwoods
 Each piece a work of art
 Over 35 shapes & sizes
 Made in Maine

Call for a store nearest you or visit our e-store

Mystic Woodworks - Warren, Maine 207.273.3937
www.mysticwoodworks.com

Bake Like A Professional

With the FibrMent Baking Stone

- Even Heat Transfer
- Maintenance Free

www.bakingstone.com
 (800) 846-1795

SPICES etc...

QUALITY HERBS & SPICES
 SPICE BLENDS FINE TEAS
 NATURAL FLAVORINGS GIFTS

FREE CATALOG
 1-800-827-6373
www.spicesetc.com

QUALITY ASIAN FOOD AT COMPETITIVE PRICES

CTC Food International, Inc.

Quality Asian Food for 36 years

1-800-356-3134

www.ctcfood.com

QUALITY ASIAN FOOD AT COMPETITIVE PRICES

Beautiful hand made copper ware such as Simplex tea kettles, pure copper pot racks, copper cookie cutters, and much more ...

1-866-548-2428 www.metalcuisine.com

Everything you need for your kitchen. A 15% discount at point of purchase when quoting: fincooking070467

- * Cake Decorating
- * Seasonal Recipes
- * Wedding Cakes
- * Find a Job
- * Free Recipes

PastryWiz.com

THE EASY WAY TO MAKE STUFFED JALAPEÑOS!

www.chilegrill.com
 888-784-7379

HARNEY & SONS
THE FINEST TEA since 1983



FREE CATALOG:
1-800-TEA-TIME
www.harney.com

Louisiana
COOKIN'

Subscribe to this unique magazine
CALL 1-888-884-4114
or visit us at
www.louisianacookin.com

Your Guide To Louisiana's Favorite Pastime!

KETCHUP WORLD

Kosher. Organic. Spicy. Sugar-free. Great Gifts!
And you thought you knew ketchup!
Discover a new world of flavor!

1-866-KETCHUP
www.ketchupworld.com

SPICES • TEAS • COFFEES
SPECIALTY ITEMS

RAFAL SPICE COMPANY

FREE 98 PAGE CATALOG
1 800 228-4276
(313) 259-6373

2521 RUSSELL ST., DETROIT, MI 48207
www.rafalspicecompany.com



www.HONESTFOODS.com
800.584.4481
Offering delicious gourmet foods
Mention *Fine Cooking* for 10% off!

Factory Direct PRICES

www.KITCHEN-PRODUCTS.com

Largest BAKEDWARE Selection

AFRICA • CHINA • INDIA • JAPAN • NEPAL

Since 1989
UPTON TEA IMPORTS
Purveyor of the World's Finest Teas

1-800-234-8327 Free catalog listing over 320 varieties of garden-fresh, loose tea
www.uptontea.com

231 South St. * Hopkinton, MA 01748

WE'VE GOT YOUR PART!
KitchenAid. KRUPS
Cuisinart. BRAUN & more!

Genuine manufacturer parts for top brands
• Coffee carafes, work bowls, blades
• Food processor and mixer accessories

CULINARY PARTS UNLIMITED
1-800-543-7549
www.culinaryparts.com

SAVE THIS NUMBER...IT COULD PROVE PRICELESS!

GET CARIBBEAN GOURMET FOODS DELIVERED TO YOUR DOORSTEP

100% JAMAICA BLUE MOUNTAIN COFFEE
TORTUGA RUM CAKES & more...
1-800-550-9671
WWW.CARIBBEANGOURMETFOOD.COM

COOKSNOOK

www.cooksnook.com
1-888-557-8761

Gourmet Foods, Gifts for Your Kitchen
Exceptional Products, Personalized Service, Shipping Worldwide

Scanpan 2001+ Cookware
Smoked Northwest Seafood
Coffee, Tea, Chai
Messermeister Cutlery
Sauces, Salsas, Marinades
And much much more.....

Cooking Planks
Kitchen Gadgets
Jams, Jellies, Marmalade
Soups, Chilis, Chowders
Oils, Vinegars & Vinaigrettes

Baking Supplies & More!

specialty pans 1-800-776-0575
ingredients www.kitchenkrafts.com
tools & kits
PLUS cake decorating & confectionery supplies

FREE Catalog!



Chestnuts

Fresh & Dried Oregon Colossals

TO ORDER:
CALL: 503.625.1248 FAX: 503.625.1937
www.laddhillchestnuts.com
e-mail: Laddhill1@aol.com

Ladd Hill Orchards
SHERWOOD, OREGON

Special Teas

Searching the World for the Finest Teas™

AMAZING VARIETY OF GOURMET TASTES, AROMAS
GUARANTEED FRESH AND DELICIOUS
BEAUTIFUL FUNCTIONAL TEAWARE/GIFTS

Call 1-888-enjoy-tea or visit our informative website

www.specialteas.com



a gift of **ARTISAN CHEESE**

Tomales Bay Collection
• Cowgirl Creamery Mt. Tam
• Matos St. George
• Pt Reyes original Blue
\$65 Shipped anywhere in the US
www.cowgirlcreamery.com

COWGIRL CREAMERY
POINT REYES STATION, CALIFORNIA
415.663.9335



Restaurant Quality Grilling

Solaire
INFRARED GRILLING SYSTEMS

Stainless steel portable, cart, built-in and post infrared gas grill models
Heats up in 3 min.
High heat locks in juices
Food is more tasty, tender and succulent!

www.solairegrills.com
800-782-1365
for free brochure

Monks' Blend Coffee, Tea, (and so forth)

tel. 805.962.9855 - fax 805.962.4957
www.mount-calvary.org

morriscookbooks.com

Publish Your Cookbook

for a FREE step-by-step cookbook kit call:
800-445-6621, ext. 9712

many options to customize
ideal for families, schools, churches & organizations
written sales guarantee
raise thousands of dollars

cookbooks You supply the recipes and we'll do the rest!™
by morris press



HANDMADE PIEROGI

www.milliespierogi.com • 1-800-743-7641

We make our pierogi by hand, using the finest ingredients, then fully cook before packaging. They arrive fresh at your door in a reusable foam cooler. Cabbage, potato & cheese, farmer's cheese or prune fillings - pick your favorites!

Mellie's
PIEROGI

As Featured in The New York Times & Yankee Magazine

one dozen pierogi per tray

Box of 6 trays \$36
Kapusta + 5 trays \$38.50
Call for S&H

Box of 10 trays \$54
Polish Party Pack \$60
Check or Money Order

129 Broadway, Chicopee Falls, MA 01020



**Training, Supporting & Representing
Successful Personal Chefs Since 1995.**

personalchef.com
*The Information Portal to the
Personal Chef Industry.*

800-644-8389

Boos[®] Block

**Ultra-Premium
Butcher Blocks**

www.boosblock.com
or
1-888-431-2667



The Internet Kitchen
www.your-kitchen.com
Toll Free: 888-730-0199

Wusthof-Trident • John Boos • Soehnle
Granville • Cuisinart • Global • Rogar
Belpasta • Farberware • KitchenAid • Krups
Scanpan • Zojirushi • William Bounds

**Your source for quality products
discount prices and great service**

advertisers' index

To get more information from advertisers, use the reader service card at page 91.
For quick access to their websites, go to the Index to Advertisers at www.finecooking.com

Advertiser	Reader Service Number	Web Address	Page	Advertiser	Reader Service Number	Web Address	Page
A Cook's Wares	4	www.cookswares.com	p. 94	Culinary Vacations, Inc.	153	www.culinaryvacationsinc.com	p. 94
Acorn Springs Farms	81	www.dwarfcitrus.com	p. 27	Cutlery and More	152	www.cutleryandmore.com	p. 11
Aga Cookers			p. 93	Divine Delights	136	www.divinedelights.com	p. 7
American Personal Chef Association	65	www.personalchef.com	p. 96	Dorsey Meats	79	www.dorseymeats.com	p. 92
American Spice Co.	146	www.americanspice.com	p. 91	The Dough Bed Company	54	www.doughbed.com	p. 27
AokFoods.com	63	www.aokfoods.com	p. 94	E-Kitchen Gadgets		www.ekitchengadgets.com	p. 93
Asiafoods.com	55	www.asiafoods.com	p. 32	EZ Juicers	157	www.ezjuicers.com	p. 94
Aulio Oils	166	www.aulio.com	p. 91	Earth & Vine Provisions	49	www.earthvine.com	p. 29
Barrington Software	12	www.cooken.com	p. 92	EarthStone Wood-Fire Ovens	20	www.earthstoneovens.com	p. 32
Best Coffee by Mail	95	www.bestcoffeebyemail.com	p. 93	Eden Foods, Inc.	121	www.edenfoods.com	p. 19
Beyond Pots and Pans	159	www.beyondpotsandpans.com	p. 92	Espresso People	155	www.espressopeople.com	p. 7
Black Diamond Uniforms	59	www.blackdiamonduniforms.com	p. 91	Falk Culinair	173	www.copperpans.com	p. 39
Board and Basket	27	www.boardandbasket.com	p. 81	Farm-2-Market	120	www.farm-2-market.com	p. 15
The Bowl Mill	114	www.bowlmill.com	p. 17	FibraMent-D Baking Stone	44	www.bakingstone.com	p. 94
Browne USA	76		p. 37	Fine Cooking Bound Edition		www.finecooking.com	p. 87
Buffalo Gal	129	www.buffalogal.com	p. 93	The Flying Noodle	138	www.flyingnoodle.com	p. 21
Bulk Foods	91	www.bulkfoods.com	p. 93	Frenchbutterdish.com	38	www.frenchbutterdish.com	p. 94
Byrd's Pecans	170	www.byrdspecans.com	p. 81	GMS Stainless Cookware	161		p. 17
CTC Food Int'l Inc.	184	www.ctcfood.com	p. 94	Gallucci's	128	www.tasteitaly.com	p. 39
California Culinary Academy	130	www.baychef.com	p. 35	The Gadget Source	148	www.thegadgetsources.com	p. 41
California School of Culinary Arts	21	www.calchef.com	p. 15	The Gadget Source		www.thegadgetsources.com	p. 92
Capresso, Inc.	92	www.capresso.com	p. 25	Game Sales International, Inc.	140	www.gamesalesintl.com	p. 31
Capresso, Inc.	93	www.capresso.com	p. 35	Gourmet Catalog	83	www.gourmetcatalog.com	p. 93
Caribbean Gourmet Food	37	www.caribeangourmetfood.com	p. 95	Gourmet Kitchen Store	56	www.gourmet-kitchen-store.com	p. 94
Catch of the Sea, Inc.	26	www.catchofthesea.com	p. 92	Gracious Home	33	www.gracioushome.com	p. 27
Caviar Assouline	19	www.caviarassouline.com	p. 93	Harney & Sons Tea	147	www.harney.com	p. 95
Caviar Chef, Inc.	72	www.caviarchef.com	p. 41	Harrington's of Vermont	94	www.harringtonham.com	p. 15
Caviar Direct	156	www.caviar-direct.com	p. 91	Hearth Kitchen Co.	175	www.hearthkitchen.com	p. 79
Chef's Choice Slicer	167	www.chefschoice.com	p. 11	Hida Tool, Inc.	143	www.hidatool.com	p. 25
Chef's Choice Sharpener	165	www.chefschoice.com	p. 32	Honest Foods	142	www.honestfoods.com	p. 95
Chef's Choice Teakettle	169	www.edgecraft.com	p. 41	Importfood.com		www.importfood.com	p. 92
Chef's Resource		www.chefsresource.com	p. 89	The Internet Kitchen	122	www.your-kitchen.com	p. 96
Chef's Resource		www.chefsresource.com	p. 15	J. Keys Extracts			p. 93
Chefswares.com	160	www.chefswares.com	p. 91	Jamison Farms	183	www.jamisonfarm.com	p. 92
Chesapeake Bay Gourmet	5	www.cbhgourmet.com	p. 21	Jessica's Biscuit Cookbooks		www.ecookbooks.com	p. 33
Chili Grill	25	www.chiligrill.com	p. 94	John Boos & Co.	32	www.boosblock.com	p. 96
Colavita, USA	74	www.colavita.com	p. 3	Joie De Vivre	112	www.frenchselections.com	p. 29
Complements to the Chef	82	www.complementstothechef.com	p. 41	KetchupWorld.com	96	www.ketchupworld.com	p. 95
Cook Street School	24	www.cookstreet.com	p. 40	Kids Cooking Club	145	www.kidscook.com	p. 91
Cookbooks by Morris Press	6	www.morriscookbooks.com	p. 95	The King Arthur Flour Co.	71	www.bakerscatalogue.com	p. 25
Cooks' Nook	88	www.cooksnook.com	p. 95	Kitchen Conservatory	29	www.kitchenconservatory.com	p. 31
Crab Cake Express	80	www.crabcakeexpress.com	p. 27	Kitchen Emporium	14	www.kitchenemporium.com	p. 94
Crosse & Blackwell	137	www.bestdressedmeals.com	p. 2	Kitchen Kapers	149	www.kitchenkapers.com	p. 39
Crystal Organics	172	www.crystalorganics.com	p. 91	Kitchen Krafts	111	www.kitchenkrafts.com	p. 95
CuisinShop.com	47	www.cuisinshop.com	p. 27	Kitchen Products.com		www.kitchen-products.com	p. 95
Culinary Parts Unlimited	50	www.culinaryparts.com	p. 95	Kitchen Tools & Skills	77	www.kitchentoolsandskills.com	p. 92
				KMR Great Foods	158	www.kmrgreatfoods.com	p. 15
				Knife Merchant	30	www.knifemerchant.com	p. 94

CHOCOLATES YUM VINEGARS
 Have you played with your food today?TM
 CUSTOM GIFT BASKETS YUM

JAMS YUM BEIRI YUM SODAS
 YUM CONDIMENT YUM BEANS
 EXOTIC INGREDIENTS YUM
 YUM SNACKS YUM DELICACIES
 SAUCES YUM CAVIAR YUM
 COFFEE YUM CAJUN COLOURS
 YUM SPICES YUM A TO Z
 GOURMET SPECIALTY FOODS



the food store
 1750 Market Street
 San Francisco, CA
 94102

415 626-YUMM
 415 626-9866

Lacanche
 a serious French range for serious chefs.



Professional Home Kitchens
 800-570-CHEF www.lacancheusa.com

The Choice Of Great Chefs
 Everywhere!

Paramount Caviar
 Serving The Affluent



Call Now Or Visit Us Online
 1-800-992-2842
 www.ParamountCaviar.com

Mention This Ad And Receive A
 Complimentary Gift With Your Order!

Advertiser	Reader Service Number	Web Address	Page
Kona Star Farms	31	www.konastar.com	p. 94
Kuhn-Rikon Corporation	22	www.kuhnrikon.com	p. 21
Kuhn-Rikon Corporation	23	www.kuhnrikon.com	p. 89
Kyocera Tycom	67	www.kyoceratycom.com	p. 41
La Cucina Rustica	48	www.cybercucina.com	p. 92
L'Academie de Cuisine	180	www.lacademie.com	p. 9
Lacanche Ranges	13	www.lacancheusa.com	p. 97
Ladd Hill Orchards	17	www.laddhillchestnuts.com	p. 95
Le Cordon Bleu International	150	www.cordonbleu.net	p. 32
Louisiana Cookin'		www.louisianacookin.com	p. 95
Magic Seasonings	115	www.chefpaul.com	p. 25
Maison Glass	10	www.maisonglass.com	p. 40
Maple Leaf Farms	43	www.mapleleafarms.com	p. 83
MetalCuisine.com	103	www.metalcuisine.com	p. 94
Metrokane	52	www.metrokane.com	p. 85
Microplane	34	www.microplane.com	p. 29
Millie's Pierogi	89	www.milliespierogi.com	p. 95
Monin Gourmet Flavorings	126	www.moninathome.com	p. 9
Monk's Blend Coffee	60	www.mount-calvary.org	p. 95
Mother's Mountain	108	www.mothersmountain.com	p. 93
Mount Royal USA	123	www.mountroyal.com	p. 93
Mountain Woods	78	www.mountainwoods.com	p. 93
My Own Labels	66	www.myownlabels.com	p. 39
Mystic Woodworks, Inc.	97	www.mysticwoodworks.com	p. 94
Nalgene	134	www.nalgene-outdoor.com	p. 29
Nestle USA, Inc.	117	www.verybestbaking.com	p. 13
Never Bitter Coffee	163	www.neverbittercoffee.com	p. 91
New Salem Tea-Bread Co.	107	www.teabread.com	p. 93
Nothing To It		www.nothingtoit.com	p. 81
The Nut House	144	www.ridgespringnuthouse.com	p. 92
I25West Inc.	133	www.125west.com	p. 91
Oakville Grocery	119	www.oakvillegrocery.com	p. 39
Olivas de Oro Olive Co.	154	www.olivasdeoro.com	p. 7
OrangeX	41	www.orangex.com	p. 35
Oregon Pinot Noir Club	141	www.oregonpinotnoir.com	p. 37
Paramount Caviar	109	www.paramountcaviar.com	p. 97
Pastacheese.com	28	www.pastacheese.com	p. 92
Pastrywiz.com	100	www.pastrywiz.com	p. 93
Pastrywiz.com	99	www.pastrywiz.com	p. 94
Penfolds	64	www.penfolds.com	p. 23
Personal Chefs Network, Inc.	113	www.personalchefsnetwork.com	p. 92
Petaluma Coffee and Tea Co.	101	www.petalumacoffee.com	p. 93
Pig Tail Food Flipper	86	www.pigtailff.com	p. 81
Pillivuyt of North America	105	www.pillivuytna.com	p. 27
Plum's Cooking Co.	75	www.plumscooking.com	p. 39
Rafal Spice Co.	15	www.rafalspicecompany.com	p. 95
Reading Coffee Roasters	110	www.readingcoffee.com	p. 94
Replacements Ltd.	8	www.replacements.com	p. 91

Advertiser	Reader Service Number	Web Address	Page
Rhode School of Cuisine	42	www.rhodeschoolofcuisine.com	p. 39
Rogar International Corp	131	www.rogar.com	p. 15
Rogar International Corp	132	www.rogar.com	p. 39
Salsa2U	104	www.salsa2u.com	p. 93
San Francisco Herb Co.	11	www.sfherb.com	p. 92
Savour of France	171	www.savourfrance.com	p. 93
The School of Gourmet Cooking	139		p. 92
Scars Kenmore	39	www.kenmore.com	p. 99
Select Appliance	46	www.selectappliance.com	p. 32
Sharp Knives.com	90	www.sharppknives.com	p. 32
Sharp Knives.com	35	www.sharppknives.com	p. 93
Shortcut Woodcraft	69	www.saladserver.com	p. 17
Silpat	70	www.demarleusa.com	p. 37
Solaire Grilling System	106	www.solairegrills.com	p. 95
The Spanish Table	58	www.spanishtable.com	p. 29
SpecialTeas, Inc.	61	www.specialteas.com	p. 95
Spices Etc.	62	www.spicesetc.com	p. 94
Sturdwheat Inc.	135	www.sturdwheat.com	p. 92
Sugar Craft	185	www.sugarcraft.com	p. 93
Sullivan University	40	www.sullivan.edu	p. 85
Sumeet Centre Inc.	164	www.sumeet.net	p. 17
Sunburst Trout Company	57	www.sunbursttrout.com	p. 92
Sur La Table	3	www.surlatable.com	p. 41
Swissmar Imports Ltd.	127	www.swissmar.com	p. 40
Taunton Plus		www.taunton.com	p. 89
Thomas Moser Cabinet Makers	102	www.thosmoser.com	p. 37
Tienda.com	98	www.tienda.com	p. 91
Tomales Bay Foods	124	www.cowgirlcreamery.com	p. 95
Trenton Bridge Lobster Pound	53	www.trentonbridgelobster.com	p. 94
Trois Petits Cochons, Inc.	1	www.3pigs.com	p. 25
U.S. Appliance		www.us-appliance.com	p. 91
Upton Tea Imports	9	www.uptontea.com	p. 95
Vac Master	45	www.aryvacmaster.com	p. 92
Vic Firth Mfg.	16	www.vicfirthgourmet.com	p. 17
Viking Range Corporation	118	www.vikingrange.com	p. 35
WMF of America	181	www.wmf-usa.com	p. 7
WMF of America	182	www.wmf-usa.com	p. 85
Western Culinary Institute	2	www.westernculinary.com	p. 27
Whetstone Woodenware	179	www.whetstonewoodenware.com	p. 31
White Cloud Coffee	125	www.whitecloudcoffee.com	p. 9
Wine Accessories Mart	176	www.wineaccessoriesmart.com	p. 91
Woodprairie Farm	151	www.woodprairie.com	p. 9
World of Cheese	73	www.worldofcheese.com	p. 21
Wusthof Knife	168	www.wusthof.com	p. 21
YUM Food Store	84	www.yumfoods.com	p. 97

nutritioninformation

Recipe (analysis)	Calories		Protein (g)	Carb (g)	Fats (g)				Chol (mg)	Sodium (mg)	Fiber (g)	Notes
	total	fromfat			total	sat	mono	poly				
In Season - p. 16 Zesty Lemon Olives	30	25	0	1	3	0	2.5	0	0	150	0	per 2-3 olives (12g)
World Cuisines - p. 30 Matafans w/Herbs, Sour Cream & Bacon	170	110	6	10	12	6	4	1	130	210	0	per matafan
Mediterranean Menu - p. 42 Romaine Salad w/Hearts of Palm	210	150	2	13	17	2	9	6	0	440	2	based on 8 servings
Braised Mediterranean Chicken	820	340	52	70	38	8	20	7	130	990	13	based on 8 servings
Couscous w/Chickpeas & Pistachios	250	80	7	35	9	1	6	1	0	250	4	based on 8 servings
Savory Lemon Garnish	0	0	0	0	0	0	0	0	0	360	0	based on 8 servings
Crisp Pear Strudel	460	140	3	79	15	7	6	1	30	50	3	based on 8 servings
Prime Rib - p. 47 Spice-Rubbed Prime Rib	720	530	44	0	59	23	26	2	165	760	0	based on 9 servings
Potato Gratin - p. 50 Golden Russet Potato Gratin	190	110	10	13	12	6	5	1	30	220	5	based on 8 servings
Glazed Carrots - p. 52 Classic Glazed Carrots	90	40	1	14	4	2.5	1	0	10	360	3	based on 6 servings
Maple-Glazed Carrots	100	40	1	15	4	2.5	1	0	10	360	3	based on 6 servings
Glazed Carrots w/Marsala	90	40	1	14	4	2.5	1	0	10	360	3	based on 6 servings
Ginger-Glazed Carrots	90	40	1	12	4	2.5	1	0	10	360	3	based on 6 servings
Glazed Carrots & Shallots w/Thyme	120	40	3	19	4	2.5	1	0	10	690	4	based on 6 servings
Sweet Challenge - p. 56 Chocolate Terrine w/Whipped Cream & Brittle	510	280	5	56	31	17	9	2	130	30	4	per ounce per coffee cake
Almond Brittle	140	40	1	25	4.5	1	2.5	1	5	0	1	
Individual Cinnamon Coffee Cakes	660	270	12	89	30	13	11	3	120	330	6	
Fresh Ginger - p. 60 Purée of Sweet Potato & Ginger Soup	250	50	7	46	5	3	1	1	10	480	6	based on 6 servings
Couscous w/Ginger, Orange, Almond & Herbs	300	100	8	41	11	2	7	2	5	330	4	based on 6 servings
Roasted Vegetables w/Maple-Ginger Glaze	210	80	4	31	9	5	3	1	25	320	8	
Pan-Seared Salmon w/Ginger Sauce	420	230	35	8	26	6	11	7	110	330	3	
Ginger Ice Cream	190	140	2	13	15	9	5	1	125	25	0	per ½ cup serving
Omelets for Dinner - p. 66 Basic Omelet	220	170	13	1	18	6	8	2	435	370	0	without filling or garnish
Sautéed Mushroom Omelet	420	320	19	8	36	13	16	3	465	960	2	per omelet
Asparagus Omelet	530	400	27	7	44	22	15	4	525	1380	1	per omelet
Potato & Bacon Omelet	540	410	21	13	45	17	20	5	475	980	2	per omelet
Mexican Omelet	790	600	27	26	66	22	32	7	480	1,320	11	per omelet
Chive & Gruyère Omelet	370	260	25	2	29	11	13	3	470	830	0	per omelet
Tomato & Mozzarella Omelet	450	320	24	8	36	12	18	3	455	970	2	per omelet
Smoked Salmon Omelet	370	270	20	4	30	13	12	3	475	1,020	1	per omelet
Pineapple Desserts - p. 70 Roasted Pineapple Tart	530	250	6	65	28	16	8	2	95	220	2	
Pineapple "Carpaccio" w/Mint Tea Syrup	80	0	0	21	0	0	0	0	0	0	1	
Roasted Pineapple & Coconut Shortcakes	520	270	5	58	30	20	8	1	80	340	2	
Roasted Pineapple	170	60	0	29	7	4	2	1	20	10	1	per ½ cup serving
Roasted Pineapple Snack Cake	400	220	5	44	24	12	9	2	100	110	1	
From Our Test Kitchen - p. 76 Crisp Panko Chicken Cutlets	750	250	42	85	27	5	7	13	230	1,970	5	with ¼ cup sauce
Tonkatsu Sauce	25	0	0	6	0	0	0	0	0	360	0	per tablespoon
Quick & Delicious - p. 98C Fettuccine w/Chicken & Goat Cheese	550	190	40	46	21	9	9	2	90	590	3	
Cumin-Spiced Pork Chops w/Sautéed Pears	450	210	39	15	24	8	12	2	125	320	2	
Spice-Rubbed Fish w/Lemon Butter Sauce	240	150	22	1	16	5	9	1	70	210	0	based on 4 servings
Warm Apple Compote w/Vanilla Cream	550	270	2	65	30	19	9	1	95	30	4	per ½ cup serving
Stir-Fried Orange Beef & Snow Peas	470	210	39	23	24	7	14	2	90	1,460	1	
Savory Vegetable Pancakes	170	140	3	6	16	5	4	6	85	310	1	per pancake
Turkey Cutlets w/Mustard Cream Sauce	470	280	40	5	31	9	16	4	130	470	2	
Warm Cannellini Bean Salad	200	90	6	23	10	1	7	1	0	240	6	based on 6 servings

The nutritional analyses have been calculated by a registered dietitian at The Food Consulting Company of San Diego, California. When a recipe

gives a choice of ingredients, the first choice is the one used in the calculations. Optional ingredients and those listed without a specific

quantity are not included. When a range of ingredient amounts or servings is given, the smaller amount or portion is used.



If cooking is therapy, you should definitely work with a professional. Preferably one over three feet.



A 40-inch professional to be precise. One with an electric convection oven. A roomy second oven. Five sealed gas-through-glass burners including simmer and high output burners. And, naturally, a searing grill. At a price that will have you feeling pretty good about yourself. The professional you seek is the Kenmore Elite 40" Dual Fuel Range. Learn more at kenmore.com or 1.800.310.0939.



Velvety truffles

BY AMY ALBERT

Paul Lemieux's chocolates are everything a truffle wants to be: full of flavor, not too sweet, and remarkably velvety. Paul claims it's just attention to good technique—and to freshness. "Some people think chocolate lasts indefinitely, but it doesn't," he says. He hand-stamps every box that comes out of his kitchen in Portland, Oregon, with an "eat before" date twenty days from when the truffles were made (adhering to that time frame usually isn't a problem).

The truffles are flavored with raspberry, caramel, brandy, and even curry—intriguingly subtle complements to the chocolate. But there's something less tangible at work: the sensibility of someone born to master this medium. Paul can't explain, except to say, "I've always felt a special connection to chocolate, ever since I was very small."

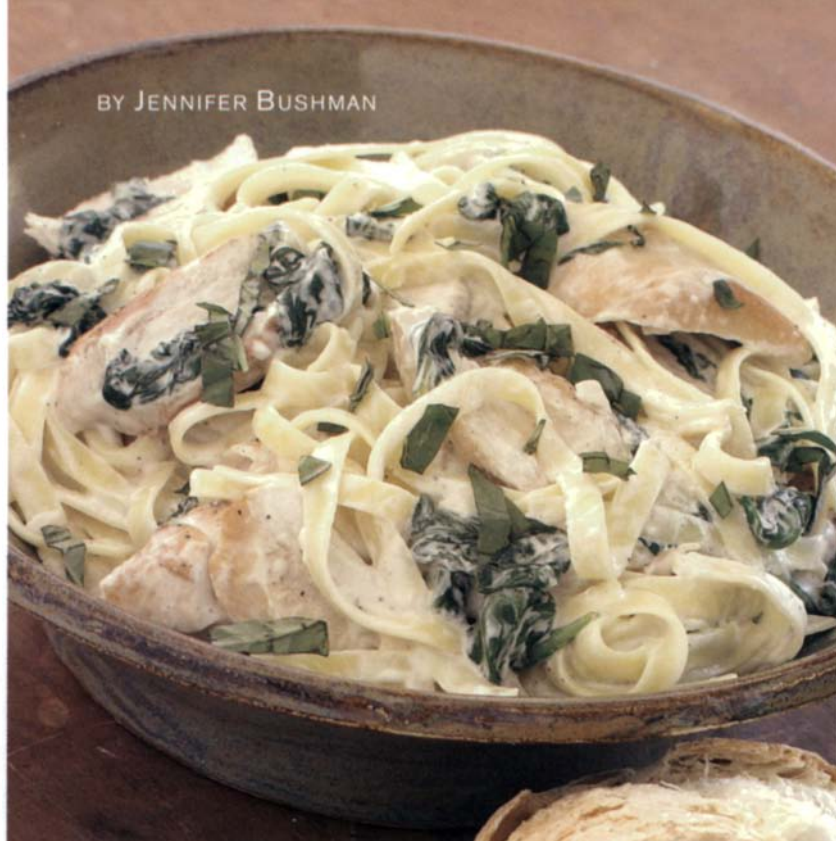
—Amy Albert, senior editor ♦

A silky ganache is at the center of each truffle. For the most velvety results, Paul pushes the cream-to-chocolate ratio as far toward cream as he can without sacrificing chocolate flavor, and aims for ganache "so soft you can barely pick it up with your hand."



The truffles are dipped in chocolate that's tempered to smooth perfection. "Most people think you need a thermometer to check temper, but you can tell by looking and feeling for smoothness, viscosity, and how a dribble sits on the rest of the mass," says Paul.





Fettuccine with Chicken

Serves four.

- 1 cup dry white wine (like Sauvignon Blanc)
- 2 Tbs. minced shallots (from about 2 small)
- 5 oz. goat cheese, at room temperature, cut up or crumbled
- Kosher salt and freshly ground black pepper
- Pinch crushed red chile flakes
- ½ lb. dried fettuccine
- 2 skinless, boneless chicken breast halves (about 1 lb. total)
- 2 Tbs. olive oil
- 4 oz. fresh baby spinach (about 6 cups)
- 2 Tbs. chopped fresh basil

In a medium saucepan, combine the white wine and shallots. Over high heat, reduce

Cumin-Spiced Pork Chops with Sautéed Pears

Serves four.

- 2 firm but near-ripe pears (such as Bartlett, Anjou, or Comice)
- 4 boneless center-cut pork loin chops (about 1½ lb. total)
- 1 Tbs. ground cumin
- Kosher salt and freshly ground black pepper
- 2 Tbs. olive oil
- 2 Tbs. unsalted butter
- ¾ cup apple cider
- 2 Tbs. cider vinegar

Peel the pears. Set them upright on their base and cut in ½-inch slices down through the length of the pear toward their base. Remove any seeds from the slices; you should have about 8 slices ½ inch thick. Sprinkle the pork chops with the cumin and season well with salt and pepper.

Heat the oil in a large skillet over medium-high heat. When it's very hot, add the pork chops and sauté, moving them only to flip, until



the pork is firm to the touch but still slightly springy, about 3 minutes per side. Transfer the pork to a plate and tent with foil. Discard the oil, add the butter to the pan, and, when it's foamy, add the pears. Flipping them once, cook the pears until both sides have a brown, caramelized exterior, about 3 minutes total. Transfer the pears to a plate.

Pour the cider and cider vinegar into the pan, scraping to remove any browned bits from the bottom. Simmer the cider mixture until it's reduced by half. Season the sauce with salt and pepper to taste.

Divide the pear slices onto four plates, layer the pork chops on top, and spoon the sauce over it. Serve immediately.

Goat Cheese & Spinach

liquid by half, about 5 minutes. Whisk in the goat cheese until the mixture is smooth, season with ½ tsp. salt, ¼ tsp. pepper, and the red chile flakes, and set aside.

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until just cooked, 9 to 11 minutes. Reserve ½ cup of the pasta water, drain the pasta, and set aside.

Meanwhile, pound the chicken breasts with a meat mallet or the bottom of a heavy skillet to flatten them to about ¾ inch and season them with salt and pepper. Heat 1 Tbs. of the olive oil in a sauté pan over medium-high heat. Add the chicken and

sauté until browned and just cooked through, about 5 minutes on each side. Remove the chicken from the pan. Add the remaining 1 Tbs. olive oil and the spinach and sauté until it's wilted, about 2 minutes. Let the chicken cool for 2 minutes and then cut it diagonally into strips.

In a large bowl, combine the pasta with the goat cheese sauce; add the spinach and the chicken with its juices. If the pasta is dry, stir in some of the reserved pasta water until the sauce reaches the consistency you want. Season with salt and pepper and serve in warm bowls, topped with the basil.

Spice-Rubbed Fish Fillets with Lemon Butter Sauce

Serves three to four.

½ Tbs. freshly ground black pepper
½ tsp. paprika
½ tsp. dried thyme
¼ tsp. dry mustard
¼ tsp. kosher salt
⅛ tsp. ground cayenne
1 lb. tilapia or sole fillets (about 4 fillets)
2 Tbs. plus 2 tsp. olive oil
2 Tbs. unsalted butter
1 Tbs. fresh lemon juice; more to taste

In a bowl, combine the pepper, paprika, thyme, mustard, salt, and cayenne. Brush both sides of the fish with 2 tsp. of the oil and gently rub the spice mix all over the fish.

In a small skillet, heat the butter over medium heat, swirling the skillet, until the butter is a deep amber brown, about 3 minutes; watch carefully so it doesn't burn. Whisk in the lemon juice and keep warm.

Set a heavy nonstick skillet over medium-high heat and heat 1 Tbs. of the oil.

When the oil is hot, add two of the fillets and sear until cooked through, about 2 minutes per side; transfer to a plate and tent with foil. Wipe out the pan and repeat with the remaining oil and fish. Serve immediately, spooning the butter over the fish.

Serving suggestion: Serve with couscous tossed with herbs, red peppers, and scallions.



Warm Apple Compote with Vanilla Cream

Serves four to six; yields about 3 cups.

2 cups apple cider
2 Tbs. packed dark brown sugar
1 tsp. ground cinnamon
½ cup unsalted butter
6 Golden Delicious apples, peeled, cored, and cut into 1-inch pieces (about 6 cups)
½ cup plus 1 tsp. granulated sugar
1 cup golden raisins
1 cup heavy or whipping cream
½ tsp. pure vanilla extract
Freshly grated nutmeg (optional)

In a small saucepan, combine the cider, brown sugar, and cinnamon. Bring the mixture to a boil over medium heat and reduce by half, about 20 minutes.

Meanwhile, melt the butter in a sauté pan over medium-high heat. Add the apples and cook, stirring occasionally, for 10 minutes. Sprinkle with ½ cup of the granulated sugar and cook, stirring frequently, until the apples are very soft and nicely browned, about another 10 minutes. Add the raisins and cook for 3 minutes. Toss the apple mixture with the cider reduction. Set aside to cool slightly.

With a stand mixer fitted with the whip or with an electric mixer, vigorously beat or whip the cream, the remaining 1 tsp. granulated sugar, and the vanilla until it has the consistency of a thick milk shake. To serve, spoon the compote into glasses and spoon the thickened cream over it. Dust with the nutmeg, if you like.



tips

- ◆ Substitute another dried fruit (blueberries, cranberries, or cherries) for the raisins.
- ◆ The compote on its own is also delicious with vanilla ice cream.



Stir-Fried Orange Beef & Snow Peas

Serves four.

- 1½ lb. flank steak, trimmed of any excess fat
- ½ cup plus 2 Tbs. low-salt soy sauce
- 3 Tbs. dry sherry
- 2 Tbs. packed light brown sugar
- 2 Tbs. cornstarch
- 3 Tbs. thinly sliced green and white scallion rings (from about 3 scallions)
- 2 Tbs. finely minced garlic (from about 4 large cloves)
- 1 Tbs. finely minced fresh ginger
- 1 cup homemade or low-salt canned chicken broth
- 2 Tbs. balsamic vinegar
- 1 Tbs. granulated sugar
- 3 Tbs. olive oil
- 1½ cups fresh snow peas (about 4½ oz.), trimmed and cut in half crosswise
- 1 tsp. finely grated orange zest (from about ½ orange)

Cut the steak lengthwise (with the grain) into several long strips about 2 inches wide. Holding your knife at a sharp angle to the board, cut each strip crosswise (against the grain) into ⅛-inch slices. In a large bowl, whisk together ½ cup of the soy sauce, 2 Tbs. of the sherry, the brown sugar, and the cornstarch. Add the beef and toss to coat each slice.

In a small bowl, combine the scallions, garlic, and ginger and set aside. In another small bowl, combine the chicken broth, vinegar, sugar, and the remaining 2 Tbs. soy sauce and 1 Tbs. sherry and set aside as well.

In a sauté pan or wok over medium-high heat, heat 2 Tbs. of the olive oil. When the oil is hot enough to sizzle a scallion ring, add half of the beef and cook, tossing often, until it's slightly firm to the touch and has no traces of pink, 3 minutes. Using a slotted spoon, transfer the beef to a large plate. Cook the remaining beef in the same way and reserve with the first batch. Add the remaining 1 Tbs. olive oil and the scallion mixture to the pan and cook, stirring, until the mixture is fragrant but not browned, 20 to 30 seconds.

Stir the chicken broth mixture and add it to the pan. Raise the heat to high, scrape the pan with a wooden spoon, and cook for 2 minutes. Reduce the heat to medium, add the snow peas, and cook until they're crisp-tender, about 3 minutes. Return the beef to the pan and stir in the orange zest. Toss to heat through and serve.

Serving suggestion: Serve with white rice.

Savory Vegetable Pancakes

Serves three as a side dish; yields about 6 pancakes.

- 2 Tbs. unsalted butter
- ½ medium yellow onion, finely diced (about 1 cup)
- ¼ green bell pepper, cored, seeded, and cut into small dice
- 1 cup coarsely grated carrots (from about 2 medium carrots)
- ¼ cup finely chopped celery (from about ½ rib)
- 1 packed cup baby spinach (about 2¼ oz.), chopped
- 2 large eggs
- ½ cup fresh white breadcrumbs
- Kosher salt and freshly ground black pepper
- ¼ cup vegetable oil
- Sour cream, chopped tomato, and fresh cilantro for garnish



In a medium sauté pan, melt the butter over medium heat and sauté the onion, green pepper, carrots, and celery until slightly tender, about 4 minutes. Add the spinach and sauté for 2 minutes. Set aside to cool.

In a medium bowl, beat the eggs and stir in the breadcrumbs. Add the vegetable mixture and mix well. Season with ¾ tsp. salt and 3 or 4 grinds black pepper, and refrigerate for 5 minutes to let the batter firm up.

Heat the oil in a large sauté pan over medium-high heat. Working in two batches (three pancakes at a time), use a ¼-cup measure to transfer the batter to the sauté pan, pressing down on the mixture to form cakes about 4½ inches wide and ¼ inch thick. Sauté until golden on both sides, about 2 minutes per side. Drain on paper towels, repeat with the remaining batter, and serve with the sour cream, chopped tomato, and cilantro.

tip

❖ Try topping the pancakes with different herbs, like parsley or chives, or a cheese like grated smoked Gouda.

Turkey Cutlets with Mustard Cream Sauce

Serves four.

1½ lb. turkey breast cutlets
(about 10 pieces, each
¼ inch thick)

**Kosher salt and freshly
ground black pepper**

¼ cup olive oil

**1 large shallot, finely
chopped (about 2 Tbs.)**

1 tsp. minced fresh garlic
(from about 2 small
cloves)

**¾ cup homemade or low-
salt canned chicken broth**

¼ cup heavy cream

1 Tbs. grainy mustard

**10 oz. fresh spinach (about
6 cups), washed and
stemmed**

2 tsp. fresh lemon juice

**2 Tbs. finely chopped fresh
flat-leaf parsley (optional)**

Season the turkey with salt
and pepper. Heat 2 Tbs. of
the oil in a large skillet over

medium high
heat. When it's
hot, brown the
turkey (working
in batches so
the turkey is
evenly spaced)
until it's cooked
through, 1 to
2 minutes per



side. Transfer the cooked
turkey to a wide plate and
cover loosely with foil.

Reduce the heat to low and
add 1 Tbs. olive oil. Add the
shallot and sauté, stirring
frequently, until it softens
slightly, about 3 minutes.

Add ½ tsp. of the garlic and
sauté, stirring, another
30 seconds. Increase the
heat to high, add the broth
and cook until it reduces by
half, about 5 minutes. Add
the cream and mustard and
cook 1 to 2 minutes, whisk-
ing until thickened. Season
with salt and pepper to
taste; set aside.

Heat the remaining 1 Tbs.
oil in another large skillet over
medium-high heat. When it's
hot, add the remaining ½ tsp.
garlic. Sauté for 15 seconds,
shaking the pan so the
garlic doesn't burn. Add the
spinach and cover the pan.
Cook, stirring occasionally,
until the spinach wilts com-
pletely, about 2 minutes. Toss
with the lemon juice and re-
move from the heat.

Serve immediately, put-
ting some spinach in the
middle of each plate, topped
with a portion of the turkey,
a spoonful of the sauce, and
a sprinkling of parsley.

tip

❖ If you can't find
turkey cutlets, buy
a boneless turkey
breast and cut it on
the diagonal into
¼-inch slices.

Warm Cannellini Bean Salad

Serves four to six as a side dish.

**¼ cup extra-virgin olive oil; more
for drizzling**

1 medium yellow onion, finely diced
Kosher salt

½ red bell pepper, finely diced

**2 cans (15 oz. each) Italian cannellini
beans, rinsed well and drained**

1 tsp. minced fresh garlic

1½ Tbs. balsamic vinegar

1 tsp. chopped fresh thyme

Freshly ground black pepper

**2 Tbs. chopped fresh flat-leaf parsley
or basil**

Heat 2 Tbs. of the olive oil in a medium
sauté pan over medium-high heat.
Add the onion, season with salt,
and cook, stirring frequently, until
it begins to soften, about 3 min-
utes. Add the red pepper and
cook until it softens slightly, about
3 minutes. Add the beans and
toss to coat with the vegetables.
Remove from the heat.

In a medium bowl, combine the
garlic, vinegar, and thyme; whisk
in the remaining 2 Tbs. olive oil.
Add this to the bean mixture. Sea-
son with salt and pepper and sprinkle
with the parsley or basil. Toss well and
serve with a drizzle of the olive oil.

tip

❖ To rinse the
beans, pour them
into a colander and
rinse with cold
water until the foam
dissipates.

